



Long Livo

Cinnamon Roll Cake Recipe – Easy Homemade Delight

15 min
Prep time

8
Servings

25 min
Cook time

Easy
Difficulty

40 min
Total time

American
Cuisine

Ingredients

Cake Batter

- ☐ 2 ½ cups all-purpose flour
- ☐ 1 cup granulated sugar
- ☐ 2 tsp baking powder
- ☐ ½ tsp salt
- ☐ ½ cup unsalted butter, melted and cooled
- ☐ 1 cup whole milk
- ☐ 2 large eggs

- ☐ 1 tsp vanilla extract

Cinnamon Swirl

- ☐ ¼ cup unsalted butter, softened
- ☐ ½ cup brown sugar, packed
- ☐ 2 tbsp ground cinnamon

Glaze

- ☐ 1 cup powdered sugar
- ☐ 2-3 tbsp milk
- ☐ ½ tsp vanilla extract

Instructions

- 1 Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan; set aside.
- 2 In a bowl, whisk together flour, sugar, baking powder, and salt.
- 3 In another bowl, combine melted butter, milk, eggs, and vanilla; mix until smooth.
- 4 Pour the wet mixture into the dry ingredients; gently fold until just combined—don't overmix.
- 5 Spread the batter evenly in the prepared pan.
- 6 For the swirl, mix softened butter, brown sugar, and cinnamon into a paste; drop spoonfuls over the batter, then swirl with a knife.
- 7 Bake for 22-25 minutes, or until a toothpick inserted in the center comes out clean. Let the cake cool in the pan for 10 minutes.
- 8 While the cake is still warm, whisk powdered sugar, milk, and vanilla for the glaze; drizzle gently over the top, letting it soak into the warm layers.

Nutrition per serving

320 kcal

Calories

5 g

Protein

48 g

Carbs

12 g

Fat

Tips & notes

- Allow the cake to cool slightly before slicing; this keeps the glaze from running off.
- If you prefer a richer flavor, add a pinch of nutmeg to the cinnamon swirl.
- Store leftovers in an airtight container at room temperature for up to two days.