

Long Livo

Cinnamon Roll Cake – Easy Homemade Dessert

15 min Prep time	**25 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 cup brown sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1 tsp baking powder
- [ ] ½ tsp salt
- [ ] ½ cup unsalted butter, melted
- [ ] ¾ cup buttermilk, room temperature
- [ ] 2 large eggs
- [ ] ¼ cup maple syrup

Cinnamon Swirl

- [ ] ¼ cup melted butter
- [ ] ¼ cup brown sugar
- [ ] 2 tsp ground cinnamon

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9-inch round cake pan.
2. In a large bowl, whisk together flour, baking powder, salt, and cinnamon; set aside.
3. In another bowl, combine melted butter, brown sugar, maple syrup, eggs, and buttermilk; whisk until smooth.
4. Pour the wet mixture into the dry ingredients, stirring just until combined; avoid over-mixing.
5. Spread the batter evenly in the prepared pan, then drizzle the cinnamon-swirl mixture on top and use a knife to swirl gently.
6. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean; let cool 10 minutes before serving.

Nutrition per serving

320 kcal	6 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer flavor, replace half the buttermilk with sour cream.
- For added moisture, sprinkle a cup of water in a pan on the lower oven rack while baking.
- A quick glaze of powdered sugar mixed with milk can add a glossy finish.