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Recipe Title: Cinnamon Bun Layer Cake

Recipe Ingredients:

Cake:

- 3 cups all-purpose flour
- 2 cups sugar
- 1 tbsp baking powder
- ½ cup non-fat dry milk
- 1 ½ tsp vanilla
- ¾ cup plus 3 tbsp brown sugar
- ½ cup butter at room temperature
- 1 tsp plus 1 tbsp ground cinnamon
- 1 cup sour cream
- 3 eggs
- 1/3 cup canola oil
- ¼ cup water

Frosting:

- 2 packages (8 oz.) cream cheese, softened to room temperature
- ¾ cup butter at room temperature
- 2 tsp vanilla extract
- 3 cups confectioners' sugar

Recipe Instructions:

- Preheat oven to 350. Spray round cake pans with cooking spray (9" pans).

Cake:

1. Combine $\frac{3}{4}$ cup brown sugar, butter and 1 tsp cinnamon.
 2. Spread half of this into each pan to within 2" of the edge.
 3. At medium speed, mix the flour, sugar, baking soda, dry milk, sour cream, eggs, oil and $\frac{1}{4}$ cup water until blended.
 4. Set aside one cup batter. Divide remaining batter between pans over the sugar.
- Stir remaining brown sugar and cinnamon into reserved batter.
 - Drop by tablespoonful onto batter in pans and then swirl with spoon being careful not to stir up the sugar layer at the bottom.
 - Bake for 25 -30 minutes (until toothpick inserted in center comes out clean). Cool ten minutes in pan, remove from pan, and cool on racks.

Frosting:

1. At medium high speed, beat cream cheese, butter and vanilla until smooth, then beat in the confectioners' sugar until light and fluffy.
- Place on cake layer, sugar side up on cake plate; spread about 1 $\frac{1}{2}$ cup frosting onto top; top with remaining cake layer, sugar side down.
 - Spread top and sides with remaining frosting.