



# CINNAMON SWIRL CAKE

*Original recipe from [EasyFamilyRecipes.com](http://EasyFamilyRecipes.com)*

## INGREDIENTS

### Batter

- 2½ cups all purpose flour
- 1/2 cup sugar
- 4 tsp baking powder
- 1/4 tsp salt
- 2½ cups melted Breyers  
Homemade Vanilla Ice Cream  
(measured melted)
- 2 large eggs
- 1/4 cup melted butter
- 1/4-1/2 cup milk, as needed

### Cinnamon Swirl

- 1/3 cup butter softened
- 1/3 cup brown sugar
- 1 tbsp all purpose flour
- 2 tsp cinnamon

### Glaze

- 1½ cups powdered sugar
- 1/4 cup milk
- 1/2 tsp vanilla
- 1/4 tsp salt

## INSTRUCTIONS

01

Preheat the oven to 350°F. Combine flour, sugar, baking powder and salt in a large bowl. Mix together and make a well in the middle.

02

Add the melted ice cream, eggs, and melted butter and stir until smooth. The batter should be thick, but easy to stir. If you need to thin it out, add milk, 1-2 tablespoons at a time.

03

In a small bowl, combine the softened butter, brown sugar, flour, and cinnamon to make the cinnamon swirl.

04

Spread the batter evenly in a greased 9x13 baking dish. Dollop the cinnamon mixture by the tablespoonful over the top of the cake and then use a knife to thoroughly run through the batter creating a swirl effect.

05

Bake for 25-30 minutes, or until a toothpick inserted in the middle comes out clean.

06

While the cake is baking, combine the powdered sugar, milk, vanilla, and salt and whisk until smooth to create the glaze.

07

Once the cake is done, let it cool for about 10 minutes, then pour the glaze over the top while it is still warm. Slice into 12-16 slices and enjoy!