

Cinnamon Cake

Work: 45 min | **Wait:** 30 min | **Tags:** vegetarian | **Servings:** 1 × tray

1 Prepare Dough Base

Amount	Name	Note
75 g	Butter	
150 g	Sugar	
8 g	Vanilla Sugar	
2 g	Salt	
2 pcs	Eggs	

- Let the butter warm to room temperature.
- Beat butter and sugar until fluffy.
- Add salt and eggs and mix until smooth.

2 Finish Dough

Amount	Name	Note
420 g	Flour	
16 g	Baking Powder	
350 g	Milk	

- Pre-mix flour and baking powder.
- Alternatingly add flour and milk to the dough.
- Mix until just combined.

3 Prepare Stuffing

Amount	Name	Note
120 g	Butter	
100 g	Brown Sugar	
10 g	Flour	
15 g	Cinnamon	

- Heat butter until liquid.
- Mix everything until smooth.

4 Prepare Baking Dish

- Add dough into a baking dish.
- Pour stuffing on top.
- Lightly stir both components using a fork, creating a swirl.

5 Bake

Bake in a pre-heated oven at 180 °C for 25 min.

6 Frost

Amount	Name	Note
240 g	Icing Sugar	
50 g	Milk	
30 g	Cream Cheese	

Mix ingredients, spread on the slightly cooled, but still warm cake.

