



Cinnamon Swirl Coffee Cake

The addition of Princess Cake and Cookie Emulsion turns a boxed cake mix into something special.

Ingredients

Cake

- 1 package(18-1/4 oz.) yellow cake mix
- 1 package (3.4 oz.) instant vanilla pudding mix
- 1 cup sour cream
- 4 large eggs, lightly beaten
- 1/2 cup vegetable oil
- 1 teaspoon LorAnn Princess Cake and Cookie Bakery Emulsion

Filling

- 1 tablespoon ground cinnamon
- 1/2 cup sugar

Glaze

- 1 cup confectioners' sugar
- 2-1/2 to 3 tablespoons milk
- 1/2 teaspoon LorAnn Princess Cake and Cookie Bakery Emulsion

Directions

1. Preheat oven to 350°F. Generously grease and flour a standard Bundt pan.
2. Combine filling ingredients and set aside. In a large bowl, combine the cake mix, pudding mix, sour cream, eggs and oil. Mix on medium speed for two minutes. Add emulsion and mix another 30 seconds.
3. Spoon half of batter into prepared pan. Combine filling ingredients and evenly sprinkle over batter. Spoon remaining batter over filling and spread evenly.
4. Bake for 40 - 50 minutes or until tester comes out clean. Cool in pan 15 minutes, then invert onto platter. While cake is cooling, mix together glaze ingredients until glaze is pourable.
5. Using a fork, poke the top of the cake several times. Pour or spoon glaze over warm cake.

Serves 12



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