

Honey Bun Cake



Moist Honey Bun cake baked in a bundt pan with Duncan Hines yellow cake mix, sour cream, eggs, vegetable oil, brown sugar, and cinnamon, topped with a sweet glaze of confectioner's sugar, milk, and vanilla extract.

Ingredients

- 1 Bay Butter Recipe Yellow Cake Mix (Duncan Hines)
- 8 oz of Sour Cream
- 4 Eggs
- 3/4 Cup of Oil (Vegetable Oil)
- 1 Cup of brown sugar
- 2 tbsp cinnamon
- 2 Cups of confectioner's sugar
- 1/3 cup of milk
- 1 tsp of vanilla extract

Instructions

Cake

1. Mix all listed ingrediants together
2. Mix 1 cup of brown sugar and 2 tbsp of cinnamon together
3. Pour half batter into bundt patter, evenly distributing around the pan
4. Add brown sugar and cinnamon mix on top, evenly
5. Put rest of mix into pan, then swirl the mixture with a knife
6. Put pan in oven at 325F for 45 minutes or until done
7. When done, take cake out of pan and put on plate

Frosting

1. Mix confectioner's sugar, 1/3 cup of milk, and 1tsp of vanaila extract
2. Poke holes into cake, and spread icing on top of cake

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