



Michelle's Honeybun Cake



Prep	Cook
15 m	40 m

Ready In
1 h 25 m



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Recipe By: M.B.P

"If you love honeybuns, then you'll love this cake. It's literally a giant honeybun."

Ingredients

- | | |
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| 1 (18.25 ounce) box yellow cake mix | 1 cup brown sugar |
| 4 eggs | 1/2 teaspoon ground cinnamon |
| 1 (8 ounce) carton sour cream | 2 cups confectioners' sugar |
| 3/4 cup vegetable oil | 1/4 cup milk |
| 1/2 cup water | 1 teaspoon vanilla extract |

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch cake pan.
- 2 In a mixing bowl, whisk together the cake mix, eggs, sour cream, vegetable oil, and water to make a smooth batter. In a separate bowl, stir together the brown sugar with cinnamon. Pour half the cake batter into the prepared baking pan, and sprinkle the brown sugar-cinnamon mixture over the batter. Pour the remaining batter over the cinnamon mixture, and gently swirl the batter a few times with a table knife.
- 3 Bake the cake in the preheated oven until lightly golden brown and a toothpick inserted into the center of the cake comes out clean, about 40 minutes.
- 4 Stir the confectioners' sugar, milk, and vanilla extract together in a bowl to make a smooth, runny icing. Pour the icing over the cake while it's still hot; allow to cool before serving.

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