

Cinnamon Sprinkle Cake

A fluffy, spongy cinnamon cake with brown sugar, cinnamon, and butterscotch chips sprinkled inside

Yield:

12-16 servings

Ingredients:

Cake Ingredients:

3/4 cup oil
2 cups sugar
3 eggs
1/2 cup water
1/2 cup milk
1 Tablespoon vanilla
2 3/4 cups flour
1/2 teaspoon salt
1 teaspoon ground cinnamon
2 1/2 teaspoons baking powder
1 teaspoon baking soda

Cinnamon Sprinkle Ingredients:

1/2 cup brown sugar
1 Tablespoon oil or melted butter
1 teaspoon vanilla
1 1/2 teaspoons ground cinnamon
1/2 cup butterscotch chips or milk chocolate toffee bits
1/3 cup nuts, such as pecans or walnuts

Instructions:

1. Combine the cinnamon sprinkle ingredients in a blender or food processor and process until crumbled medium-fine. (Alternately, put ingredients in a heavy plastic bag and use a

rolling pin to break into bits.)

2. Preheat oven to 350 degrees. To make cake batter, combine oil, sugar, eggs, water, milk, and vanilla in a large bowl and beat until smooth.

3. Combine the cake dry ingredients in a smaller bowl and mix thoroughly. Add to wet mixture and beat for a minute or so, until most lumps are removed. Batter will be wet and loose.

4. Pour batter into a well-greased 9 x 13-inch pan (or a 10-inch springform pan). Sprinkle top with cinnamon sprinkle mixture and immediately put into pre-heated oven. Bake for 40-45 minutes (60-70 minutes in springform) until cake tests done with a toothpick and top is browned and firm to touch.



This recipe is from Tammy's Recipes.