

Cinnamon Swirl Bundt Cake



Ingredients for the Cake

*2-3/4 c cake flour
1 c sugar
1 t baking powder
1/2 t baking soda
1/2 t salt
1/3 c unsalted butter, softened
1/4 c plain yogurt
3/4 c milk
3 eggs
1 t vanilla extract
3 t cinnamon, divided
1/2 c brown sugar*

Ingredients for the Glaze

*1 c confectioner's sugar
3 T milk
1 t cinnamon*

Preheat oven to 350F.

In the bowl of a standmixer, sift together the flour, sugar, baking powder, baking soda, salt and 1 teaspoon of cinnamon. Next add the butter and beat slowly until incorporated. Then add the yogurt, milk, eggs and vanilla extract. Beat together for several minutes until smooth and creamy.

In a separate bowl, combine the brown sugar and 2 additional teaspoons of cinnamon.

Grease and flour a bundt pan. Then pour half the batter into the pan, followed by the brown sugar and cinnamon mixture. Finally pour the remaining batter over the top.

Bake for 50-60 minutes, or until golden brown and a toothpick, when inserted, comes out clean. Remove the cake from the oven and let it cool for 5-10 minutes before inverting the pan and removing cake from the pan onto a plate. Let the cake cool.

Once the cake is cool, whisk together the ingredients for the glaze. Pour over the top of the cake.

Slice and serve.

