



Everyday Cinnamon Cake

Prep Time: 20 minutes

Total Time: 25 minutes

Yield: 4-6 servings

1. CAKE INGREDIENTS

- 1 and ½ cups buttermilk biscuit mix (Bisquick)
- ¼ cup white sugar
- ½ cup milk
- 1 egg
- 2 tablespoons oil

CAKE DIRECTIONS:

1. In a medium mixing bowl (green), stir together 1-½ cups of biscuit mix and white sugar.
2. In a small mixing bowl (blue), add the milk, egg, and oil. Mix well with wire whisk.
3. Add liquid ingredients to dry ingredients and beat by hand (with spoon or whisk) mixing well.
4. Pour into greased 8-in round microwaveable dish. Set cake aside and make topping.

2. TOPPING INGREDIENTS

- ⅓ cup buttermilk biscuit mix
- ⅓ cup brown sugar (packed)
- 2 tablespoons (tbsp.) butter
- 1 teaspoon (tsp.) cinnamon

TOPPING DIRECTIONS

1. Blend biscuit mix, brown sugar, and cinnamon until mixed.
2. Cut-in butter until size of small peas. (USE YOUR PASTRY BLENDER)
3. Sprinkle mixture over batter
4. Microwave your cake with topping on high for 5-7 minutes. Cool 5 minutes

3. GLAZE INGREDIENTS

- ¾ cup confectioners' sugar
- 1 tablespoon milk

GLAZE DIRECTIONS

1. Stir together confectioner's sugar and 1 tbsp. of milk. With spoon, drizzle glaze over cake. Cut and serve!

FOLLOW ALL LAB RULES AND PROCEDURES!