



Cinnamon Cake

BAH Note: I get all confused when a recipe says sifted flour vs. flour sifted. To me, flour sifted means you measure then sift where sifted flour means you sift then measure. Since I have no great way to sift directly into a measuring cup, I say fluff your flour a bit then measure. Don't be alarmed when you put the melted butter and cinnamon sugar on top of the batter. The edges of the cake will bake up around it and then it will sink through the batter in places. This end result is similar to a coffee cake without a crumb topping.

- 3 eggs
- 1 1/2 cup sugar plus 1/2 cup sugar, divided
- 3/4 cup milk
- 2 cups sifted flour
- 2 teaspoons baking powder
- 4 tablespoons melted butter plus 5 tablespoons melted butter, divided
- 2 teaspoons cinnamon

Heat oven to 400 degrees. Butter and flour a 9 x 13 pan.

In the bowl of a stand mixer fitted with the paddle attachment, beat the eggs. Slowly add the 1 1/2 cups sugar and continue to beat until very light.

Add the dry ingredients and milk in several additions, alternating between wet and dry, beginning and ending with the dry.

Add the 4 tablespoons of melted butter and mix until thoroughly blended.

Pour the batter into the prepared pan and smooth it out evenly. Drizzle 5 tablespoons of melted butter over the top of the batter.

Combine 1/2 cup sugar with the cinnamon in a small bowl. Sprinkle the cinnamon sugar over the top of the cake.

Bake for 25 to 30 minutes until a tester comes out with only a crumb or two.

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