

Kathy's Cinnamon Breakfast Cake



OVEN - 350 degrees F.

Spray a tube pan with nonstick spray

Bake 55 to 60 minutes.

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Ingredients

- ½ cup finely chopped pecans or walnuts
- ½ cup packed light brown sugar
- 2 teaspoons ground cinnamon
- 1 package plain yellow or vanilla cake mix, or a plain butter recipe golden cake mix (no pudding in mix)
- 1 package (4 serving size) vanilla instant pudding mix
- ½ cup oil
- 1 cup water
- 4 large eggs
- 1 teaspoon pure vanilla extract
- 1 cup powdered sugar, sifted
- 2 tablespoons milk
- ½ teaspoon pure vanilla extract

Preparation

1. Preheat oven to 350 degrees F. Lightly spray a tube pan with nonstick cooking spray, then dust with flour. Shake out the excess flour, then sprinkle the nuts in the bottom of the pan and set it aside.

2. Place the brown sugar and cinnamon in a small bowl and stir until combined. Set the filling aside.
3. Place the cake mix, pudding mix, oil, water, eggs, and 1 teaspoon of the vanilla in a large mixing bowl. Beat with an electric mixer on low speed until the ingredients are incorporated, about 30 seconds. Scrape the sides of the bowl and then increase speed to medium and beat for 1-½ more minutes. The batter should be smooth and thick.
4. Pour ⅓ of the batter (about 1-⅓ cups) into the pan covering the nuts. Sprinkle about half of the cinnamon/sugar mixture evenly over the batter. Cover with another third of the batter. Sprinkle the other half of the cinnamon/sugar evenly over the batter. Finally top with the last third of the cake batter.
5. Bake the cake until it is golden brown and the top springs back when lightly pressed with a finger, 55 to 60 minutes. Cool cake in pan on a wire rack for 10 to 15 minutes. Run a knife around the edges of the cake and then invert the cake onto another wire rack. Let the cake cool completely, another 25 to 30 minutes.
6. Make the glaze by mixing the powdered sugar, milk, and ½ teaspoon of vanilla in a small bowl and stir until smooth. Carefully place cake on serving tray and spoon the glaze over the top of the cake.
7. Slice to serve.