

Cinnamon Frosted Flakes Bundt Cake

Printer Friendly Recipe

Ingredients

Cinnamon Swirl ~

- 100g (½ cup) white sugar
- 15g (2 tablespoons) cinnamon
- 50g (1 cup) cinnamon frosted flakes cereal, crushed

Cake ~

- 1 box white or yellow cake mix
- 1 small (3.4 ounce) box instant vanilla pudding
- 250g (1 cup) plain greek yogurt
- 195ml (1 cup) vegetable oil
- 4 eggs
- 105ml (½ cup) warm water
- 50g (1 cup) cinnamon frosted flakes cereal, crushed

Icing ~

- 225g (2 cups) powdered sugar
- 30g (1 ounce) cream cheese, softened
- 1½ teaspoons vanilla
- milk, as needed
- 50g (1 cup) cinnamon frosted flakes cereal, for decoration

Preparation

Cinnamon Swirl ~

1. In a small bowl whisk together the white sugar and cinnamon.
2. Add the crushed cereal and stir until fully combined; set aside.

Cake ~

1. Preheat oven to 180°C (350°F) and spray bundt pan well.
2. In a large bowl combine cake mix, vanilla pudding mix, greek yogurt, vegetable oil, eggs, and warm water and mix well with hand mixer.
3. Stir in crushed cinnamon toast crunch cereal.
4. Pour ⅓ of the cake batter into the pan.
5. Sprinkle half of the cinnamon swirl mixture on top of the batter.
6. Next, spread another ⅓ of the batter on top of the cinnamon swirl mixture, using a spatula to smooth it out.
7. Sprinkle remaining cinnamon sugar on top of the batter, then top with the last ⅓ of the batter.
8. Bake for 45-50 minutes until an inserted cake tester comes out clean.
9. Allow to cool for at least 30 minutes before turning cake out onto a cooling rack to completely cool.

Icing ~

1. Mix together cream cheese, vanilla, and powdered sugar.
2. Add milk 1 tablespoon at a time until a pourable consistency is reached.
3. Drizzle over cake, then top with cinnamon toast crunch cereal if desired.
4. Store in airtight container at room temperature until ready to serve.