

# Honey Bun Cake

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1 box yellow cake mix  
4 large eggs  
1 cup sour cream  
3/4 cup vegetable oil  
1 cup brown sugar  
1 1/2 tsp cinnamon  
2 cups powdered sugar  
6 TBSP milk  
1 tsp pure vanilla extract

Preheat oven to 325 degrees. Lightly spray a 9x13 baking pan. In a large bowl whisk together eggs, sour cream and oil. Add in cake mix and mix until well incorporated. There might be a few lumps and that's okay.

In a small bowl, mix together brown sugar and cinnamon and set aside. Pour half of the cake batter into the pan and evenly spread out. Sprinkle half of the brown sugar mixture evenly over cake layer. Pour remaining cake batter over the top and evenly spread out. Top with remaining brown sugar mixture. With a butter knife, insert into cake and swirl the batter and sugar mixture together. Don't over swirl or else you will just be combining all the ingredients together.

Bake for 40-50 minutes or until an inserted toothpick comes out clean. As the cake is baking, mix together powdered sugar, milk and vanilla. Once the cake comes out of the oven, immediately pour glaze over the top evenly. Let it cool for 20 minutes before serving.

This is one of those cake recipes that is just as great warm or completely cooled...if you can wait that long!