

Honeybun Cake

2 STICKS ROOM TEMP. BUTTER (1 CUP)
1 BOX BUTTER CAKE MIX (RESERVE ½ CUP OF
DRY MIX FOR CINNAMON LAYER)
4 EGGS
1-8 OZ. SOUR CREAM

Beat butter until fluffy and light in color. Add remaining ingredients (minus the reserved dry cake mix) and mix on medium speed for 2 minutes. Pour half of batter into a well-greased 13"x9"x2" cake pan.

Cinnamon Layer:

½ CUP RESERVED CAKE MIX
½ CUP PACKED BROWN SUGAR
2 TSP. CINNAMON
½ CUP CHOPPED PECANS

Mix cinnamon layer ingredients above and place evenly over batter in pan. Top with remaining cake batter and cook on 325 degrees for 45 minutes.

Glaze:

1 CUP POWDERED SUGAR
1 TSP. VANILLA
2 TBSP MILK

Spread over cake while still hot.

"Best Cake Ever" - Tammy