



## Michelle's Honeybun Cake

READY IN



85 min.

SERVINGS



15

CALORIES



314 kcal

DESSERT

### Ingredients

- 1 cup brown sugar
- 2 cups powdered sugar
- 8 ounce cream sour
- 4 eggs
- 0.5 teaspoon ground cinnamon
- 0.3 cup milk
- 1 teaspoon vanilla extract
- 0.8 cup vegetable oil
- 0.5 cup water

18.3 ounce cake mix yellow

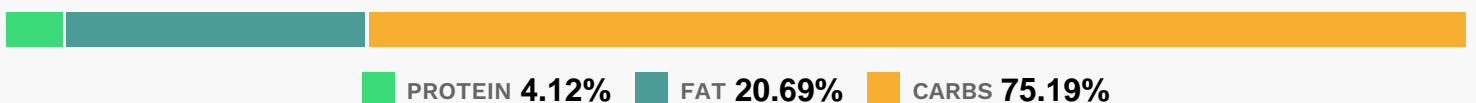
## Equipment

- bowl
- oven
- knife
- whisk
- mixing bowl
- baking pan
- toothpicks
- cake form

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch cake pan.
- In a mixing bowl, whisk together the cake mix, eggs, sour cream, vegetable oil, and water to make a smooth batter. In a separate bowl, stir together the brown sugar with cinnamon.
- Pour half the cake batter into the prepared baking pan, and sprinkle the brown sugar-cinnamon mixture over the batter.
- Pour the remaining batter over the cinnamon mixture, and gently swirl the batter a few times with a table knife.
- Bake the cake in the preheated oven until lightly golden brown and a toothpick inserted into the center of the cake comes out clean, about 40 minutes.
- Stir the confectioners' sugar, milk, and vanilla extract together in a bowl to make a smooth, runny icing.
- Pour the icing over the cake while it's still hot; allow to cool before serving.

## Nutrition Facts



## Properties

Glycemic Index:2.87, Glycemic Load:0.07, Inflammation Score:-2, Nutrition Score:4.6765217385862%

## Nutrients (% of daily need)

Calories: 314.26kcal (15.71%), Fat: 7.32g (11.26%), Saturated Fat: 2.86g (17.88%), Carbohydrates: 59.84g (19.95%), Net Carbohydrates: 59.39g (21.6%), Sugar: 45.6g (50.66%), Cholesterol: 53.06mg (17.69%), Sodium: 278.85mg (12.12%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Protein: 3.28g (6.55%), Phosphorus: 146.4mg (14.64%), Calcium: 112.89mg (11.29%), Vitamin B2: 0.17mg (9.86%), Selenium: 5.55µg (7.93%), Folate: 30.03µg (7.51%), Vitamin B1: 0.09mg (5.98%), Iron: 1.05mg (5.85%), Vitamin K: 5.3µg (5.05%), Manganese: 0.09mg (4.66%), Vitamin E: 0.68mg (4.53%), Vitamin B3: 0.84mg (4.22%), Vitamin B5: 0.39mg (3.91%), Vitamin A: 164.34IU (3.29%), Vitamin B12: 0.19µg (3.21%), Vitamin B6: 0.06mg (3.07%), Copper: 0.05mg (2.29%), Potassium: 77.91mg (2.23%), Zinc: 0.32mg (2.13%), Magnesium: 8.33mg (2.08%), Vitamin D: 0.28µg (1.86%), Fiber: 0.45g (1.8%)