

Cinnamon Roll Pound Cake

Ingredients

3 c Cake Flour (sifted)	1 t Salt
1/2 t Baking Soda	1 1/2 c Unsalted Butter (plus 7
tablespoons, room temperature)	2 1/2 c Sugar
6 Eggs (room temperature)	1 c Sour Cream (room temperature)
2 T Vegetable Oil	1 T Vanilla Extract (plus 2
teaspoons)	1/3 c Brown Sugar
1 T Flour	1 1/2 t Cinnamon
2 oz Cream Cheese	1 1/2 c Powdered Sugar
1/4 c Milk	

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Instructions

- 1.Coat 12-cup Bundt pan with nonstick spray. Sift salt, baking soda, and cake flour into a medium bowl then combine with a spoon.
- 2.In a stand mix with a whisk attachment add 1 1/2 cups butter then whip on high speed, about 1 minute. With motor running gradually stream in sugar and beat until mixture is pale and fluffy, about 5 minutes.
- 3.Add eggs one at a time, beating well after each addition and scraping down sides of bowl with a spatula. Reduce speed to low and with motor running, gradually add flour mixture in 2 additions, beating until just incorporated after each addition.
- 4.Beat in sour cream, oil and 1 tablespoon vanilla, scraping down sides of bowl as needed, until combined.
- 5.Place a rack in upper third of oven; preheat to 350 degrees. In a small bowl whisk brown sugar, 5 tablespoons melted butter, flour, cinnamon and 1 teaspoon vanilla. Scrape 1/3 of batter into prepared pan. Drizzle half of the cinnamon mixture over. Using a butter knife, swirl cinnamon mixture through batter. Top with half of remaining batter; drizzle remaining cinnamon mixture over and swirl together again. Scrape remaining cake batter into pan and smooth surface.

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6. Bake cake until a tester inserted in the center comes out with only a few moist crumbs attached, 80-90 minutes. Transfer pan to a wire rack and let cake cool for 10 minutes. Turn out cake onto rack, let cool completely.

7. Meanwhile, add cream cheese and 2 tablespoons butter (room temperature) to standing mixer with a whisk attachment. Beat medium-high speed until combined, about 2 minutes. Reduce speed to medium and gradually add powdered sugar in two batches, scraping down sides of bowl. Continue to beat until incorporated, then increase speed to medium-high and stream in milk and vanilla. Beat until icing is smooth and pourable, about 2 minutes.

8. Drizzle cooled cake with icing over the top, letting it drip down the sides. Transfer to the refrigerator and chill until icing is set, about 15 minutes. Transfer cake to a large plate to serve.