




### *French Cinna-bun Cake*

*gâteau à la cannelle*

 8 people

 15 mins prep time

 60 mins total time

 Medium

## INGREDIENTS

### Step 1 ingredients

- 3 eggs
- ½ cup (75 g) sugar

### Cinnamon Mixture

- 4 tbsp (60 g) soft butter
- ¼ cup (40 g) sugar
- 1 tbsp cinnamon

### Step 2 ingredients

- ¾ cup (150 g) melted butter
- 1/3 cup (75 mL) of choice of milk
- 1 tsp vanilla extract

### Icing

- ½ cup (100 g) Philadelphia cream cheese or mascarpone
- 2 tbsp of sugar
- 1 tbsp of milk

### Step 3 ingredients

- 2 cups (250 g) flour
- 2 tsp (11 g) baking powder



## DIRECTIONS

### Mixing it up:

1. Preheat the oven to 350 °F (180 °C).
2. Beat the Step 1 Ingredients together.
3. Add the Step 2 Ingredients to the bowl and mix.
4. Add the Step 3 Ingredients to the bowl little by little while mixing. This prevents clumping.
5. In a separate bowl mix all of the Cinnamon Mixture ingredients together until it is homogenized.

### Putting it together:

1. Butter and flour a bread pan or line it with parchment paper.
2. Put 1/3 of the cake batter evenly on the bottom of the pan.
3. Take 3 tsp of the cinnamon mixture and place each tsp separately on top of the batter. Use a chop stick to swirl it around. (See the video of this recipe.)
4. Repeat steps 2-3 another 2 times until all the batter is used.
5. Place the cake in the oven for 35 minutes. Cover the cake the last ten minutes with parchment paper.
6. The cake is finished when a knife slips out clean. It is important not to overcook the cake or it will not be moist.
7. Allow the cake to cool for at least an hour before putting the icing on it.



## The Icing:

1. In a small bowl combine the icing ingredients together and whisk well until homogenized.
2. Using a spatula, put the icing in a plastic freezer bag, squeezing all the icing down in the corner.
3. Tie a knot or use a twist tie to close the bag just above the top of the icing.

This prevents the icing from coming out of the bag.

4. Cut the very tippy corner of the bag, which will allow the icing to come out.
5. To put the icing on the cake, slowly squeeze the bag and create a zig-zag pattern on top of the cooled cake.
6. Cut the cake and enjoy!

*Bon Appetit!*  
*Emilie Anne* 

