

# Cinnamon roll Halloween cake

## Ingrédients

- 170g of softened butter
- 125g of brown sugar
- 1 teaspoon of vanilla extract
- 3 eggs
- 150g of flour
- 6g of baking powder
- 35g of liquid cream
- 25g of brown sugar
- 100g of philadelphia
- 60g of powdered sugar

## Préparation

1. Ah, autumn, the falling leaves, the dropping temperatures, but most of all, cinnamon!
2. Well, if you don't like it, you're clearly not in the right place, but for those who love it as much as I do, I can only recommend you try this ultra-simple yet delicious recipe, perfect for pairing with your favorite hot drink this season.
3. I was inspired by the famous cinnamon rolls, these cinnamon-filled buns with a cream cheese glaze that are extremely popular in Northern Europe and the United States, and I made a simple cake lightly flavored with vanilla, filled with the same cinnamon roll filling: butter/sugar/cinnamon and topped with the same glaze.
4. The result is a super moist and flavorful cake!
5. Ingredients: I used Koro cinnamon: code ILETAITUNGATEAU for a 5% discount on the entire site (non-affiliated).
6. Mix the softened butter with the sugar and vanilla.
7. Then incorporate the eggs one by one, followed by the flour and baking powder, previously sifted.
8. Finish with the cream.
9. For the cinnamon roll filling, mix the softened butter with the sugar and cinnamon.
10. In the buttered and floured cake pan or lined with parchment paper, alternate layers of cake batter and cinnamon butter, then run a knife through the batter to marble it and slightly incorporate the cinnamon butter into the cake mixture.
11. Finish with a thin streak of cinnamon butter along the entire length of the cake.
12. Bake in the preheated oven at 160°C for 50 minutes (a knife inserted into the cake should come out clean), then let it cool for a few minutes before unmolding.
13. To keep it soft, you can wrap it in plastic wrap right after unmolding while waiting for the glaze.
14. Mix the ingredients well, then spread the glaze on the cooled cake and sprinkle with cinnamon before enjoying!