

# Cinnamon Swirl Bundt Cake Recipe

SOURCE: MARYANNROLLANO.SUBSTACK.COM |  
SERVINGS: 8 - 10



I used a 10" non-stick pan from Calphalon for the Bundt pan. I love the size and the fluting design. The non-stick feature makes it amazingly easy to remove the cake.

## INGREDIENTS

### Bundt Cake Mix

- 250 grams of butter (2 sticks) softened
- 1 ¼ cup sugar (300 g)
- 4 eggs
- 2 cups flour (300 g) "00" flour
- ⅛ teaspoon salt
- 2 Tablespoon baking powder (16 g) It seems like a lot, but it's not
- ½ cup whole milk (125 ml) Use whole milk, not skim

### Cinnamon Swirl Chai Spices

- ½ cup packed brown sugar (light or dark)
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground cardamom
- ¼ teaspoon Allspice Allspice is a mixture of cinnamon, nutmeg and cloves

### Vanilla Tea Glaze

- 1 ½ cup confectioners' sugar
- 1-2 Tablespoons whole milk
- 6 teaspoons strong black brewed tea Assam or English Breakfast
- ¼ teaspoon vanilla extract, not artificial

## INSTRUCTIONS

### Bundt Cake

- Preheat oven to 350 °F and grease a 10" Bundt pan.
- Whip butter in a mixing bowl for at least two minutes or more.
- Add the sugar to the butter and whip it into a soft cream.
- Add the eggs and blend in well.
- Add the salt, flour and baking powder mixture a little at a time while blending.
- Add the milk and blend in well.
- Mix all the ingredients together at medium speed for five minutes (no longer).
- Pour half of the batter into the Bundt cake pan.
- Layer in the cinnamon spice mixture.
- Pour the remaining Bundt cake batter over the cinnamon spice cake mixture.
- Bake in a preheated oven at 350 °F for 40 minutes.

### Cinnamon Swirl Chai Spices

- Blend all the spices and brown sugar together in a bowl. Set aside.

### Vanilla Tea Glaze

- Drizzle glaze onto slightly warm cake one third at a time. Allow the cake to absorb the tea glaze between drizzling.