

# HONEYBUNS

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## *Ingredients:*

- 1 box yellow cake mix
- 8 ounce tub sour cream
- 4 eggs
- 3/4 c. vegetable oil
- 1 c brown sugar
- 1 Tbsp ground cinnamon
- 2 c. powdered sugar
- 4 Tbsp. milk
- 1 Tbsp. vanilla

## *Instructions:*

Prepare 9 x 13 pan.

In large mixing bowl, combine cake mix, eggs, oil, and sour cream. Stir by hand until large lumps are gone. There will still be some lumps but that's ok. Pour half the batter into the pan.

In a medium bowl, combine the brown sugar and cinnamon. Sprinkle the brown sugar mixture all over the batter in the cake pan.

Be sure to get that cinnamon mixture all the way to the edge of the pan.

Carefully spread the other half of the batter on top.

Once it's all spread around, take a butter knife and twirl it all through the batter, so it gets all swirly.

Bake for 40 minutes or until a toothpick comes out clean.

While it's baking, mix together your powdered sugar, vanilla and milk.

Once the cake comes out of the oven, pour this powdered sugar mixture over the warm cake. Let it sit for about 15 minutes before you cut into it.