



V's Boozy Cinnamon Roll Cake

Directions

Dry:

3 c bread flour
4 tsp baking powder
pinch fleur de sel

Wet:

$\frac{3}{4}$ c cane sugar
2 eggs
1 c milk
 $\frac{1}{2}$ c amaretto
 $\frac{1}{2}$ c olive oil

Filling:

$\frac{3}{4}$ c butter, softened
1 c brown sugar
2 tbsp bread flour
2 tbsp cinnamon
pinch nutmeg

Icing:

2 c powdered sugar
5 tbsp amaretto
1 tsp vanilla

In a separate bowl, stir together dry ingredients and set aside.

In stand mixer beat sugar and eggs until fluffy. Stir in remaining wet ingredients. Stir in dry ingredients, Pour into a greased 9x13" baking dish.

In a separate bowl place all filling ingredients, using a fork, stir together all ingredients. Drop filling in long strips into batter and use fork to swirl around.

Bake at 375° F for 30-35 minutes until knife put into center comes out clean and edges are crispy.

While cake cools, stir icing ingredients together and then pour over cake. Allow to cool... but no judgement if you can't wait that long! xxV

HOUSE OF VALENTINA