



## Cinnamon Chip Bundt Cake

Makes 12 servings

### Ingredients:

- 1 can *Maddy's Homestyle Cinnamon Chip Muffin Mix\**
- 1½ tsp Cinnamon
- 2 tbsp Brown sugar
- 1/3 cup Vegetable oil
- 1 cup Water



### Preparation:

1. Preheat oven to 350°.
2. Grease bottom and sides of bundt pan with oil or non-stick spray. Set aside.
3. In a small bowl combine cinnamon and brown sugar.
4. Take ¼ of the brown sugar and cinnamon mixture and dust bottom of pan evenly, making sure not to drop large amounts into one area as this will cause sugar to burn.
5. Prepare cake mix as instructed on packaging with water and oil.
6. Pour half of cake batter into bundt pan over cinnamon and sugar mixture. Spread evenly.
7. Sprinkle remainder of cinnamon and sugar mixture on top of first half of cake batter; cover with remaining cake batter.
8. Bake at 350°F for 50 minutes. Let rest for ten minutes, then remove from pan and set on rack until cooled.
9. To serve, cut into 12 slices.

### Nutritional Information

Serving size	Calories	Protein, g	Phenylalanine, mg	Leucine, mg
Per Slice	203	0.3	8.5	15

\*Applied Nutrition