

Cinnamon Roll Poke Cake

Ingredients:

1, 15.25 ounce box of white cake mix (and ingredients needed to make it)
3/4 cup sweetened condensed milk
1/2 cup butter, melted
1 1/2 teaspoons vanilla extract
1/2 cup brown sugar
1 1/2 teaspoons cinnamon
cream cheese frosting



Directions:

Prepare a box of white cake mix according to package directions for a 9x13 cake.
Bake in your preheated oven until a tooth pick inserted in the center comes out clean.
Remove from oven and let cool.
Using a clean wooden spoon handle, poke holes into the top of the cake. Set aside.
In a bowl or large cup, add sweetened condensed milk, melted butter, vanilla, brown sugar and cinnamon.
Stir together until it is well combined.
Pour the mixture over the cake, into the holes.
Cover and chill in the refrigerator for several hours.
Then remove from the refrigerator and top with cream cheese frosting.
Be sure to store this covered in the refrigerator.

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