

# Cinnamon Layered Cake

Recipe By *Dining In*



Cooking and Prep:  2 h

Serves:  15

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Dining In

A cinnamon lover's delight. This cake looks complicated, but is really quite easy to put together.

## Ingredients (13)

### Cake

- 3 teaspoons **Haddar Baking Powder**
- 4 eggs
- 3 cups flour
- 1 cup oil
- 1 cup orange juice
- 2 cups sugar

1 teaspoon Gefen Vanilla Sugar

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### Cinnamon Mixture

1/2 cup brown sugar

1 and 3/4 teaspoons cinnamon

1 and 1/4 teaspoons Gefen Cocoa

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### Crumbs

1/2 cup flour

1/2 stick margarine (use soy-free if needed)

1/4 cup sugar

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## Start Cooking

### Prepare the Cake

1. Preheat oven to 350 degrees Fahrenheit. Grease a 9- x 13-inch pan.
2. Combine batter ingredients and mix well. Combine cinnamon mixture in a small bowl; set aside. Combine crumb mixture in another bowl; set aside.
3. Pour one-third of batter into prepared pan. Sprinkle half of cinnamon mixture over batter. Pour half the remaining batter on top of cinnamon mixture. Sprinkle rest of cinnamon mixture on top of batter, and pour over remaining batter. Top with crumb mixture.
4. Bake for an hour and a half.

### Credit

Photography and Styling by Chavi Feldman