

One Bowl Cinnamon Sugar Sprinkle Cake

Topping:

2 teaspoons cinnamon
1/2 cup white sugar

Cake:

2 1/2 cups self raising (rising) flour (**OR** 2 1/2 cups all purpose flour with 2 teaspoons baking powder and 1 teaspoon salt)
1 cup white sugar
3 large eggs
1 teaspoon vanilla
1 teaspoon orange juice
3/4 cup oil
1 cup non-dairy creamer OR soy milk OR milk OR orange juice (if you use orange juice you don't need the extra teaspoon of oj)

Directions:

Preheat the oven to 350 F.

For the topping, in a cup, mix together the sugar and cinnamon, set aside. Then take a 9 x 13 pan and line with parchment paper. Set aside.

Take one bowl, (you can use a mixer or do by hand) and put the self raising flour or flour mixture in the bowl with the sugar and stir together. Add in the eggs, vanilla, orange juice, oil and one cup liquid of your (above) choice. I like half soy milk, half non dairy creamer. Mix all the cake ingredients together till smooth.

Pour half the batter into the prepared pan and sprinkle half the cinnamon sugar over it as evenly as you can. Use the remaining batter to more or less cover the sugar mixture and sprinkle the rest of the cinnamon sugar over it. Pop into the hot oven and bake 35-45 minutes or till wooden toothpick comes out with a few clinging crumbs and top is a nice golden cinnamon color. Cool on a wire rack.