

Serves 8 • Serving size: 1 slice
PREP: 10 minutes • COOK: 5–8 minutes

CINNAYUMMY CAKE

Cake

1½ cups all-purpose flour
½ cup granulated sugar
2 tsp. baking powder
½ tsp. table salt
1 cup reduced-fat (2%) milk
1 egg, lightly beaten
¼ cup vegetable oil

Cinnamon Swirl

½ tbsp. cinnamon
¾ cup powdered sugar
2 tbsp. reduced-fat (2%) milk

1. Whisk together flour, sugar, baking powder and salt in a medium bowl.
2. Make a well in the center of the dry ingredients and add the milk, egg and vegetable oil, and whisk until well combined.
3. Pour batter into greased, inverted TupperWave® Stack Cooker ¾-Qt./750 mL Casserole/Cover.
4. In a small bowl, mix together ingredients for Cinnamon Swirl. Pour mixture into Squeeze It Bottle.
5. Slowly squeeze the Cinnamon Swirl in a swirl pattern over the cake batter. To make a thicker swirl, retrace pattern a second time.
6. Microwave at 70% power 5–8 minutes or until batter has cooked through.
7. Drizzle top of cake with remaining cinnamon swirl mixture and serve warm. If desired, garnish with additional powdered sugar.

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