

# Snickerdoodle Cake

## Ingredients

- 1 box white cake mix (15.25 oz)
- 1 box (3.4 oz) instant vanilla pudding mix
- 1 cup sour cream
- 1/2 cup vegetable oil or melted butter
- 4 large eggs
- 1/2 cup water
- 2 tsp ground cinnamon
- 1 tsp vanilla extract
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## Cinnamon Sugar Topping (this goes on the batter)

- 2 Tbsp granulated sugar
- 1 tsp ground cinnamon

## Icing

3 Tbsp softened butter

3 – 4 cups confectioner's sugar (as needed)

1/4 to 1/2 cup milk (to desired consistency)

3 cups confectioner's sugar (more if needed)

Mix together 2 Tbsp granulated sugar and 1 tsp ground cinnamon. Mix into icing.

## Instructions

1. Preheat oven to 350°F (175°C). Prepare a 9x13 baking pan.
2. In a large bowl, combine the cake mix, pudding mix, sour cream, oil, eggs, water, cinnamon, and vanilla. Beat on medium speed for 1-2 minutes until well combined.
3. Pour the batter into the prepared pan.
4. Mix 2 tbsp sugar and 1 tsp cinnamon in a small bowl, then sprinkle over the top of the batter.
5. Bake for 30-35 minutes until a toothpick inserted comes out clean.
6. Prepare icing while cake is cooling.
7. Let the cake cool completely before icing.