

Cinnamon Swirl Pound Cake Recipe

Introduction

Cinnamon Swirl Pound Cake Recipe brings the cozy scent of cinnamon, the buttery texture of pound cake, and the sweet crunch of brown sugar together in one irresistible dessert. It's a simple yet impressive cake that feels like a warm hug on a cool day. Perfect for breakfast, brunch, or dessert, this loaf stays moist for days and tastes even better the next morning. The swirl of cinnamon sugar inside gives every bite a marbled surprise, and the soft crumb makes it impossible to stop at one slice. Let's explore how to make this beautifully fragrant cake step by step.

The Comfort of Cinnamon in Baking

A Warm and Familiar Flavor

Cinnamon has long been a symbol of comfort in the kitchen. Its deep, sweet aroma turns any simple recipe into something special. This cake highlights that spice in a way that feels both familiar and luxurious. It's the kind of dessert you'll want to bake for cozy weekends, holidays, or whenever you crave something homemade and aromatic.

Inspiration Behind the Recipe

This version was inspired by classic Southern pound cakes, where butter and sugar are creamed until fluffy for that signature texture. The addition of cinnamon sugar brings a nostalgic bakery-style twist. If you've tried the [Famous Lemon Pound Cake](#) before, this version takes the same moist, tender base but adds warmth and sweetness for a different kind of comfort.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour](#)
- Yield: [12 servings](#) 1x

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Description

This Cinnamon Swirl Pound Cake Recipe is a moist, buttery loaf layered with cinnamon sugar for a cozy, homemade dessert that stays fresh for days.

Ingredients

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Scale

- ☐ ¾ cup + 3 tbsp (220 g) unsalted butter, room temperature
 - ☐ 1 cup + 3 tbsp (244 g) granulated sugar
 - ☐ 3 large eggs (150 g)
 - ☐ 1¾ cups + 2 tbsp (220 g) cake flour
 - ☐ 1.5 tsp (7 g) baking powder
 - ☐ ¾ cup (170 g) sour cream
 - ☐ ¾ tsp vanilla essence
 - ☐ 2 tsp (5 g) cinnamon powder
 - ☐ 2 tbsp + 1 tsp (24 g) brown sugar
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 330°F (165°C) and grease a 9×5-inch loaf pan.
2. Cream butter and sugar on medium-high speed until fluffy.
3. Add eggs one at a time, mixing gently.
4. Mix in flour and baking powder until combined.
5. Fold in sour cream and vanilla essence with a spatula.
6. Mix cinnamon and brown sugar for the swirl.
7. Layer plain batter and cinnamon batter alternately in the pan.
8. Use a knife or skewer to create swirls.

9. Bake for 40–45 minutes until a toothpick comes out clean.
10. Cool for 15 minutes, remove from pan, and cool completely.

Notes

Avoid overmixing to keep the cake soft.

Use room-temperature ingredients for even mixing.

Store at room temperature or freeze for up to 3 months.

- Prep Time: 15 minutes
- Cook Time: 45 minutes
- Category: Cake, Dessert
- Method: Baking
- Cuisine: American, Homemade

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 425 kcal
- **Sugar:** 35 g
- **Sodium:** 210 mg
- **Fat:** 22 g
- **Saturated Fat:** 13 g
- **Unsaturated Fat:** 8 g
- **Trans Fat:** 0 g
- **Carbohydrates:** 48 g
- **Fiber:** 1 g
- **Protein:** 5 g
- **Cholesterol:** 115 mg

Did you make this recipe?

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Essential Ingredients and Their Roles

Butter, Sugar, and Eggs

Start with unsalted butter at room temperature, which gives the cake its rich flavor and velvety crumb. Cream it with sugar to incorporate air, which ensures a soft texture. Three large eggs bring moisture and help bind the ingredients together, giving structure and smoothness to the final loaf.

Flour, Sour Cream, and Cinnamon

Cake flour provides a lighter crumb than all-purpose flour. Sour cream keeps the cake moist while adding subtle tang, balancing the sweetness of the cinnamon swirl. Cinnamon and brown sugar combine to create that irresistible caramel-like layer inside the cake, giving you texture and flavor in every slice.

How to Make the Perfect Swirl

Creating the Cinnamon Mixture

The swirl mixture is simple but magical: brown sugar and cinnamon. As the cake bakes, this mix melts into thin ribbons of spice that weave through the batter. It's important to get the balance right—too much sugar, and it'll sink; too little, and the swirl won't show.

Assembling the Layers

Layer the batters alternately. Start with plain batter at the bottom, then spoon a layer of cinnamon sugar batter over it. Repeat this process until you've used all your batter. Once layered, drag a skewer or butter knife gently through the pan once or twice to create a marbled effect. Avoid over-swirling or you'll lose the ribbon design.

Step-by-Step Instructions

Mixing and Baking

1. Preheat oven to 330°F (165°C). Grease a 9×5-inch loaf pan and line it with parchment paper.
2. Cream butter and sugar on medium-high for 2–3 minutes until light and fluffy.
3. Add eggs one at a time, mixing on low after each.
4. Mix flour and baking powder separately, then add to the bowl on low speed.
5. Fold in sour cream and vanilla essence gently with a spatula.
6. Remove two cups of batter and mix with brown sugar and cinnamon.
7. Layer the plain and cinnamon batters in the pan, alternating each layer.
8. Use a skewer to create the swirl.
9. Bake for 40–45 minutes or until a toothpick comes out clean.
10. Cool for 15 minutes, then remove from the pan and cool completely.

Common Mistakes to Avoid

Don't overmix once you add flour—this can make the cake tough. Use room-temperature ingredients to ensure they blend evenly. If your cake cracks on top, don't worry—it's a hallmark of homemade pound cakes and adds to their rustic charm.

Serving and Presentation

Simple Serving Ideas

This cake is lovely as-is, but you can elevate it with a dusting of powdered sugar or a drizzle of vanilla glaze. Pair it with a cup of coffee, tea, or even a glass of warm milk for the ultimate comfort treat. For a holiday touch, serve with a dollop of whipped cream and cinnamon sprinkle on top.

Creative Additions

Want to personalize your loaf? Add chopped nuts like pecans or walnuts to the cinnamon mix for crunch. A thin maple or cream cheese glaze also pairs beautifully. You can even bake this batter in muffin tins for individual cinnamon swirl pound cake cupcakes.

Storage and Freezing

Keeping It Fresh

Once completely cooled, wrap the cake tightly in plastic or store in an airtight container. It stays soft and flavorful at room temperature for up to four days. Refrigeration can extend freshness, but always allow it to reach room temperature before serving for the best texture.

Freezing Tips

To freeze, wrap slices individually in plastic wrap, then foil. Store in a freezer-safe bag for up to three months. To serve, thaw overnight in the refrigerator or at room temperature for a few hours. The flavor remains just as buttery and fragrant.

Pro Baking Tips

Choosing the Right Pan

A 9×5-inch loaf pan works best for this recipe. Grease it thoroughly to prevent sticking, especially with the sugar swirl. Avoid overfilling—leave about one inch from the top for the cake to rise without overflowing.

Getting That Perfect Crumb

Creaming the butter and sugar long enough is the key to a soft crumb. You're aiming for a pale, fluffy mixture before adding eggs. Always check your oven temperature with an oven thermometer since accurate heat ensures even baking and the ideal golden crust.

FAQs

Can I use yogurt instead of sour cream?

Yes. Full-fat plain yogurt can replace sour cream. It offers similar moisture and texture but gives a slightly tangier finish.

Why did my swirl sink to the bottom?

This can happen if the cinnamon sugar layer is too heavy or if your batter is too thin. Use the exact quantities in this recipe for the best balance.

Can I double the recipe?

Definitely. You can bake it in two loaf pans or one large bundt pan. Adjust baking time and check for doneness with a toothpick.

How do I prevent overbrowning?

Tent the cake with foil halfway through baking if you notice the top browning too quickly. This keeps the inside moist without burning the crust.

Conclusion

The Cinnamon Swirl Pound Cake Recipe delivers everything you love about homemade baking—rich butter flavor, delicate crumb, and a heartwarming cinnamon aroma that fills your kitchen. It's a simple, rewarding recipe that fits any occasion, from brunch gatherings to quiet evenings at home. With its soft texture, beautiful swirl, and comforting taste, this cake feels like a bakery masterpiece made right in your own kitchen. Once you bake it, it's sure to become a family favorite that you'll return to all year long.