

Easy Cinnamon Swirl Bundt Cake

The aroma of cinnamon, butter, and vanilla filling your kitchen is pure comfort. This Easy Cinnamon Swirl Bundt Cake delivers all that cozy flavor with a rich, moist crumb and a ribbon of cinnamon sugar running through the center. It's simple enough for weekday baking yet beautiful enough to serve at brunch or holiday gatherings. With a handful of ingredients and just one bowl, you can bake a show-stopping dessert everyone will remember.

Why You'll Love This Easy Cinnamon Swirl Bundt Cake

Simple Yet Impressive

Bundt cakes always look elegant without requiring complicated decorating skills. This recipe comes together in minutes, but its golden crust and marbled center make it look bakery-quality. It's the perfect treat for when you want something quick yet beautiful.

Balanced Sweetness and Spice

The cinnamon sugar swirl adds warmth and sweetness without being overwhelming. The buttery vanilla cake balances the spice perfectly, making it ideal for both dessert and breakfast.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 10 minutes](#)
- Yield: [12 servings](#)
- Diet: [Vegetarian](#)

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Description

Soft, buttery Bundt cake swirled with cinnamon sugar. Perfectly moist and simple to bake — ideal for breakfast, dessert, or any cozy moment.

Ingredients

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- ☐ All-purpose flour – 2 ½ cups
 - ☐ Baking soda – 1 tsp
 - ☐ Baking powder – 1 tsp
 - ☐ Unsalted butter – 1 cup
 - ☐ Granulated sugar – 2 cups
 - ☐ Eggs – 4 large
 - ☐ Vanilla extract – 1 tsp
 - ☐ Sour cream – 1 cup
 - ☐ Chopped walnuts (optional) – ½ cup
 - ☐ Granulated sugar (for swirl) – ? cup
 - ☐ Ground cinnamon (for swirl) – 2 tsp
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C). Grease a Bundt pan thoroughly.
2. Cream butter and sugar until light and fluffy.
3. Add eggs one at a time, mixing well after each.
4. Stir in vanilla extract.
5. In a separate bowl, whisk flour, baking soda, and baking powder.
6. Alternate adding dry ingredients and sour cream, mixing gently after each addition.
7. Pour half the batter into the pan, sprinkle cinnamon sugar evenly, and top with remaining batter.
8. Swirl gently with a knife for the marble effect.
9. Bake for 45–50 minutes or until a toothpick comes out clean.

10. Cool in the pan for 10 minutes, then invert onto a wire rack to cool completely before slicing.

Notes

Don't overmix the batter to keep the cake tender.

Let the cake cool completely before slicing.

Add nuts or fruit for extra texture and flavor.

Store at room temperature up to 3 days or freeze slices for up to 2 months.

- Prep Time: 20 minutes
- Cook Time: 50 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 310
- **Sugar:** 24g
- **Sodium:** 160mg
- **Fat:** 15g
- **Saturated Fat:** 9g
- **Unsaturated Fat:** 4g
- **Trans Fat:** 0g
- **Carbohydrates:** 38g
- **Fiber:** 1g
- **Protein:** 5g
- **Cholesterol:** 85mg

Did you make this recipe?

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The Key Ingredients for Success

Creaming Butter and Sugar Properly

Start with room-temperature butter. Creaming it with sugar until pale and fluffy builds the foundation for a light texture. This process traps air, which expands during baking to give the cake its soft crumb.

Why Sour Cream Is the Secret Weapon

Sour cream keeps the cake moist and gives it a gentle tang that enhances the cinnamon's flavor. It also reacts with baking soda, ensuring the cake rises beautifully without drying out.

Making the Batter Step by Step

Mixing the Base

In a large bowl, cream butter and sugar together for several minutes. Add eggs one by one, mixing after each addition, then stir in vanilla extract. In a separate bowl, whisk flour, baking soda, and baking powder to distribute the leavening agents evenly. Alternate adding the dry ingredients and sour cream, mixing gently until smooth.

The Perfect Texture

The batter should be thick but easy to spread. Overmixing will make the cake dense, so stop mixing as soon as no flour streaks remain. This ensures a tender crumb that pairs perfectly with the cinnamon swirl.

Creating the Cinnamon Swirl

Mixing the Swirl Filling

Combine $\frac{1}{2}$ cup sugar with 2 teaspoons cinnamon in a small bowl. This simple mixture adds a sweet, aromatic center that makes every slice special.

Layering the Batter

Pour half the batter into a well-greased Bundt pan. Sprinkle the cinnamon sugar evenly over the surface, then add the remaining batter. Gently swirl with a butter knife to create ribbons — not full mixing — so the layers stay distinct.

Baking and Cooling for the Perfect Cake

Baking Time and Temperature

Bake the cake at 350°F (175°C) for about 45–50 minutes. The top should be golden, and a toothpick inserted into the center should come out clean. The cinnamon sugar melts into the batter, creating a soft, caramelized swirl inside.

Cooling Like a Pro

Let the cake rest in the pan for 10 minutes after baking. Then invert it carefully onto a wire rack to finish cooling. Allowing it to cool completely helps the swirl set and makes slicing cleaner.

Variations and Custom Add-Ins

Flavor Twists

You can easily change up the flavor by adding a teaspoon of orange zest or a touch of almond extract to the batter. A hint of nutmeg also deepens the spice flavor without overpowering the cinnamon.

Texture Enhancers

Add chopped walnuts, pecans, or even diced apples to the batter for extra crunch and richness. These additions bring variety while keeping the cinnamon swirl as the star.

Serving and Storage Tips

How to Serve

Serve slices plain, dusted with powdered sugar, or with a light vanilla glaze. This cake pairs perfectly with coffee or warm apple cider, making it a wonderful addition to any fall breakfast or dessert table.

Storing Leftovers

Keep the cake covered at room temperature for up to three days or refrigerate it for up to five. To freeze, wrap individual slices tightly and store them in an airtight container for up to two months. Reheat gently before serving for a fresh-from-the-oven taste.

FAQs About Easy Cinnamon Swirl Bundt Cake

Can I use Greek yogurt instead of sour cream?

Yes, full-fat Greek yogurt makes an excellent substitute and provides the same moisture and tang.

How can I prevent the cake from sticking to the pan?

Grease every ridge of the Bundt pan thoroughly. You can also dust it with flour or sugar for extra insurance.

Can I double this recipe for a larger Bundt pan?

Yes, but increase baking time by about 10 minutes and check with a toothpick for doneness.

What glaze pairs best with this cake?

A simple vanilla or maple glaze complements the cinnamon perfectly, adding sweetness without heaviness.

Conclusion

This Easy Cinnamon Swirl Bundt Cake combines the comfort of homemade baking with the simplicity of an easy one-bowl recipe. The moist, buttery crumb and fragrant cinnamon ribbon make it a timeless classic that always impresses. Whether it's for a cozy breakfast, dessert, or holiday gathering, this cake delivers flavor and elegance in every slice. For more irresistible bakes, try our [Upside Down Pecan Bundt Cake on AaronRecipes](#) and expand your collection of comforting desserts.
