St. John's LYF Fellowship Hour Sche					
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Sept 3 & 10	Camryn				
Sept 24 & Oct 1	Noah				
Oct. 8 & Oct. 15	Zac				
Oct. 22 & Oct. 29	Dylan				
Nov. 5 & Nov. 12	Ethan				
Nov. 19 & Nov. 26	Conner				
Dec. 3 & 10	Camryn				
Dec. 17 & 24	Daniel				
Dec. 31 & Jan 7	Zac				
Jan. 14 & 21	Dylan				
Jan. 28 & Feb. 4	Ethan				
Feb. 11 & 18	Conner				
Feb. 25 & Mar. 3	Aiden				
Mar. 10 & 17	Daniel				
Mar. 24 & 31	Zac				
Apr. 7 & 14	Dylan				
Apr. 21 & 28	Ethan				
May 5 & 12	Conner				
May 19 & 26-if needed	Aiden				
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# **CINNAMON ROLL CAKE RECIPE**

## Ingredients

Cake 3 cups All-Purpose Flour 1/4 tsp Salt 1 cup Sugar 4 tsp Baking Powder 1 1/2 cups Milk

2 Eggs

2 tsp Vanilla

1/2 cup (1 stick) Butter, melted

### Topping

cup ( 2 sticks) Butter, softened
cup Brown Sugar
tbls Flour
tbls Cinnamon

#### Glaze

2 cups Powdered Sugar 5 tbls Milk 1 tsp Vanilla

## METHOD

Preheat oven to 350 degrees. Spray a  $13 \times 9$ -inch baking pan with cooking spray and set aside.

In an electric stand mixer add the flour, salt, sugar, baking powder, milk, eggs, and vanilla. Once combined, slowly stir in the melted butter. Pour mixture into the prepared 9×13-inch baking pan.

For the topping, In a large bowl mix the 2 sticks of butter, brown sugar, flour, and cinnamon together until well combined and creamy. Drop evenly over the batter by the tablespoonfuls and use a knife to marble/swirl through the cake.

Bake for 30-35 minutes or when a toothpick inserted near the center comes out nearly clean.

**For Glaze:** In a medium bowl, mix the powdered sugar, milk, and vanilla together with a whisk. Drizzle evenly over the warm cake. Serve warm or at room temperature.

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