



Chocolate Chip Cake

Submitted by Lee Ann Nightengale 04/M'12

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INGREDIENTS

- 1 Stick Butter, softened
- 1 Cup Sugar
- 2 Large Eggs
- 1 Cup Sour Cream
- 1 tsp. Vanilla
- 2 Cups Flour
- 1 ½ tsp. Baking Powder
- 1 tsp. Baking Soda
- ¼ tsp. Salt
- 1 12 oz. Bag Chocolate Chips
- Cinnamon sugar mixture: ½ Cup Sugar plus ¾ tsp. Cinnamon



DIRECTIONS

1. Grease and sugar 9 x 13 pan.
2. Cream butter, sugar, and eggs together. Add sour cream, vanilla, flour, baking powder, baking soda and salt. Mix until smooth – batter will be thicker than cake batter. Smooth half the batter into the pan; spread half the chocolate chips evenly over batter. Sprinkle half the cinnamon sugar mixture over batter. Smooth the remaining batter on top; spread remaining chocolate chips on top of batter and then sprinkle remaining cinnamon sugar on top.
3. Bake 30 minutes at 350 degrees. *Enjoy!!!!*