

Sour Cream Chocolate Bit Cake

This Mid-Century Modern cake was a great hit at potlucks and PTA meetings.
Photo Credit: Jeffrey Dangermond.

Ingredients

1 cup sugar
6 tablespoons softened butter
2 eggs
1 1/3 cups all purpose flour
1 1/2 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1 cup sour cream
6 oz. semisweet chocolate chips
1 tablespoon sugar

Cooking Utensils

Measuring cup
Measuring spoons
Knife
Large mixing bowl
Electric mixer
Rubber spatula
Wooden spoon
Small mixing bowl
9x13 baking pan

Pre heat the oven to 350°. Grease and flour the baking pan. Place the softened butter and 1 cup of the sugar in a large mixing bowl. Using the electric mixer beat until creamy. Add the eggs one at a time and mix well after each egg is added. In the small mixing bowl stir together the baking powder, baking soda, and the cinnamon. Add the dry ingredients to the creamed sugar in the large mixing bowl. Stir well. Add the sour cream and mix well. Pour the batter into the greased and floured baking pan. Sprinkle the chocolate chips evenly over the top of the batter, then sprinkle with 1 tablespoon of sugar.

Place the baking pan in the oven and bake for 35 minutes or until the cake begins to pull away from the sides of the baking pan. The cake can be served warm or at room temperature. Do not refrigerate. Makes 10-12 servings.