

## CHOCOLATE CHIP SOUR CREAM COFFEE CAKE BY ASHLEE MARIE

This chocolate chip sour cream coffee cake recipe is easy to make, soft, moist and always a huge hit. The mini chocolate chips go beautifully with the cinnamon swirl but they can of course be left out for a classic coffee cake recipe.

### Ingredients

#### Cake

- 1/2 C butter softened
- 1 C sugar - 1 Tbsp for high altitude
- 1/4 C light brown sugar packed
- 1 tsp vanilla
- 2 lrg eggs
- 2 1/2 C flour + 2 1/2 Tbsp for high altitude
- 1 tsp baking soda - 1/8 tsp for high altitude
- 1/2 tsp salt
- 1/2 C sour cream
- 1 C milk + 2 tsp for high altitude
- 1/2 C mini chocolate chips

#### Brown Sugar Filling

- 1 C light brown sugar packed
- 1 1/2 Tbsp cinnamon
- 1/4 tsp nutmeg
- 3 tsp cocoa powder
- 1/4 tsp salt

#### Cinnamon Streusel Topping

- 1/3 C sugar
- 1/2 C all-purpose flour
- 1 tsp cinnamon
- 4 Tbsp butter cold, in cubes

### Instructions

#### Cake Batter

1. Preheat oven to 350 degrees (375 for high altitude)
2. Beat together the butter and sugars until light and fluffy, then beat in the vanilla.
3. Add the eggs, one at a time, beating for 1 minute after adding each one. Scrape the sides of the bowl as needed.
4. In a small bowl, whisk together the flour, baking soda, and salt.
5. In another small bowl, whisk together the milk and sour cream until well combined.
6. With the mixer on low speed, add 1/3 flour, 1/2 milk, 1/3 flour, 1/2 milk and finally the last of the flour
7. add the mini chocolate chips and do a final stir to incorporate evenly

#### Brown sugar filling

1. In a small bowl, whisk together the brown sugar, cinnamon, nutmeg, cocoa powder and salt.

#### Cinnamon Streusel Topping

1. Add the sugar, flour and cinnamon to a food processor – pulse (or whisk in a bowl)
2. Add butter – pulse until crumbly (you could also add melted butter to a bowl and just stir until crumbly)

#### Assembly and baking

1. prepare a 9x13 pan with a non stick spray - I prefer Bakers Joy
2. Spread half of your batter in the bottom of your prepared pan
3. sprinkle your brown sugar filling on top of the batter.
4. Dollop the rest of your cake batter on top of your filling, using a spatula to carefully spread the batter across the pan.
5. Use a butter knife, gently swirl the filling into the batter.
6. Sprinkle all of the streusel on your cake.



7. Bake for 50-55 minutes (40-45 for high altitude) - REMEMBER baking depends a lot on your oven - it may take longer - make sure there isn't a jiggle in the center, when you press it it should have a little bounce and will be a deep golden brown and a toothpick will come out clean.