

SOUR CREAM CHOCOLATE CHIP CAKE

Adapted from the Joy of Cooking

- 5 T butter, melted and cooled slightly
- 2/3 C sugar
- 1 t vanilla
- 1/4 t salt
- 1 C sour cream
- 1 large egg
- 3/4 t baking soda
- 3/4 t baking powder
- 1 1/2 C all-purpose flour
- 3/4 C miniature or regular chocolate chips (*Joy* suggests semisweet. I used milk chocolate.)

Preheat oven to 350. Grease and flour one 9x5 inch loaf pan. Pour melted butter into a large mixing bowl. Add sugar, vanilla, salt, sour cream, and egg and stir together until smooth. Whisk baking soda and baking powder together in a small bowl to break up any lumps. Add to mixture in pinches and whisk in. Stir in flour until just combined. (Over-mixing will overstimulate the gluten in the flour and make your cake tough.) Stir in chocolate chips.

Scrape the batter into the pan and spread evenly. Bake until a toothpick inserted in the center comes out clean, 40-45 minutes. (Mine took longer, about an hour.) Let cool in the pan on a rack for 10 minutes. Slide a thin knife around the cake to detach it from the pan. Invert the cake and let it cool right side up on the rack.

