

Chocolate Chip Cake Recipe www.easy-cake-recipes.com

This Chocolate Chip Cake Recipe is best served warm from the oven. Moist and light, this cake is super easy to make!

Ingredients:

- 2 cups flour
- 1 1/2 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/4 cups sour cream
- 3/4 cup margarine or butter, softened
- 1 teaspoon vanilla
- 3 eggs
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1 package (6-ounces) mini-chocolate chips

Instructions:

Preheat oven to 350 °F (180 °C).

Grease a 13x9-inch pan.

Combine the first nine ingredients together in a large bowl.

Mix well by hand or use a mixer at medium speed for about 3 minutes.

Pour half of the batter (approximately 2 1/2 cups) into the prepared pan.

In a separate bowl, combine the sugar and cinnamon.

Sprinkle half of the sugar mixture and chocolate chips (1/2 cup) over the batter.

Repeat with the remaining batter, sugar mixture and chocolate chips.

Bake at 350° for 30-35 minutes or until a toothpick inserted in the center comes out clean.