

# Sour Cream Chocolate Chip Cake

## INGREDIENTS

### BATTER:

- 1 cup** sour cream
- 1 tsp** baking soda
- ½ cup** (1 stick) butter
- 1 cup** sugar
- 2** eggs
- 1 tsp** vanilla extract
- 1 tsp** almond extract
- 2 cups** flour
- 1 tsp** baking powder

### CHOCOLATE-NUT MIXTURE:

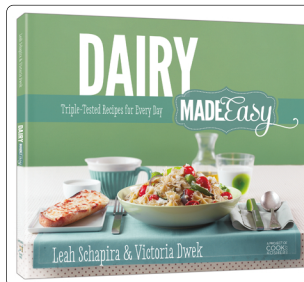
- 1** (10-oz) bag chocolate chips
- 2 cups** coarsely chopped walnuts
- 1 tsp** cinnamon
- ¼ cup** sugar

## INSTRUCTIONS

1. Preheat oven to 350°F. Grease a 10-inch tube pan.
2. In a medium bowl, combine sour cream and baking soda. Sour cream should bubble and expand. Set aside.
3. In the bowl of an electric mixer, combine butter and sugar. Beat until light and creamy. Add eggs and extracts.
4. Add half the flour and baking powder. Add sour cream mixture, then remaining flour. Beat until just combined. Do not overmix.
5. In a medium bowl, combine chocolate chips, walnuts, cinnamon, and sugar. Sprinkle some of the chocolate nut mixture into the pan. Add half the batter over it, then half of the remaining chocolate-nut mixture. Add remaining batter and top cake with remaining chocolate-nut mixture. Bake for 50-60 minutes, until top is firm and crispy. Let cool for 10 minutes before removing from pan.

## YIELD

12 servings



Recipe from  
**Dairy Made Easy**  
by Leah Schapira and Victoria Dwek.

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