
Chocolate Chip Coffee Ring

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 cup sugar
1/2 cup butter or margarine
2 cups flour
1 cup sour cream
2 teaspoons double-action baking powder
1 1/4 teaspoons baking soda
1 teaspoon vanilla
1/2 cup chocolate chips
TOPPING
1/2 cup flour
1/2 cup packed light brown sugar
1 1/2 teaspoons cocoa
1/4 cup butter
1/2 cup walnuts or pecans, chopped
1 1/2 cups chocolate chips

Preheat the oven to 350 degrees.

Grease a nine-inch tube or Bundt pan.

In a bowl, beat the sugar with 1/2 cup of butter until light and fluffy. Add two cups of flour. Add the sour cream, eggs, baking powder, baking soda and vanilla. Beat at low speed until blended, constantly scraping the bowl with a rubber spatula. Increase the speed to medium. Beat for 3 minutes.

Stir in 1/2 cup of chocolate chips. Spread the batter evenly in the prepared pan.

In another bowl, measure 1/2 cup of flour and mix with the brown sugar and cocoa. With a pastry blender, cut in 1/2 cup of butter until the mixture resembles coarse crumbs. Stir in the nuts and chocolate chips. Crumble the mixture evenly over the batter.

Bake for 60 to 65 minutes until the cake pulls away from the sides of the pan. Cool completely.

With a small spatula, loosen the cake from the pan and remove.

Breads, Muffins

Per Serving (excluding unknown items): 4590 Calories; 223g Fat (42.6% calories from fat); 46g Protein; 629g Carbohydrate; 17g Dietary Fiber; 475mg Cholesterol; 3165mg Sodium. Exchanges: 15 1/2 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 44 Fat; 25 Other Carbohydrates.