Sour Cream Cake (USA)

2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
1/2 c. butter, plus additional for greasing pan
1 c. plus 2 Tbsp. sugar
2 eggs
1 c. sour cream
1 tsp. vanilla
1 tsp. ground cinnamon
1/2 c. chopped walnuts or other nuts
4 oz. semisweet chocolate chips
Powdered sugar for topping

Preheat oven to 350°. Grease a Bundt pan or tube pan. Sift together flour, baking powder, baking soda, and salt. In a large bowl, cream butter. Add sugar gradually and blend until mixture is smooth. Add eggs 1 at a time. Beat in flour mixture and sour cream alternately, beginning and ending with flour mixture. Add vanilla and blend.

In a small bowl, mix together 2 tablespoons sugar, cinnamon, nuts, and chocolate chips. Sprinkle 1/3 of this mixture over bottom of greased pan. Pour 1/2 of batter into pan. Sprinkle more sugar/chocolate/nut mixture over batter. Pour remaining batter into pan. Smooth it over evenly and top with remaining sugar/chocolate/nut mixture. Bake at 350° for 45 minutes. Cool. Remove from pan onto rack and sprinkle with powdered sugar.

Makes 12 servings.

Mary B.