

Chocolate Chip Cake

Mrs Richard Rand

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 stick butter, softened
2 eggs
1 teaspoon vanilla
1 tablespoon baking soda
2 cups flour
1 cup sugar
1 cup sour cream
1 teaspoon baking powder
pinch salt
1 package (6 or 8 ounce)
chocolate chips
powdered sugar (for
sprinkling)*

Preheat the oven to 375 degrees.

In a bowl, cream the softened butter and sugar. Add the eggs, vanilla and sour cream. Mix well.

In a bowl, sift the flour, salt, baking powder and baking soda. Add to the butter mixture. Mix well. Add the chocolate chips.

Pour the batter into a greased and floured tube pan.

Bake for 35 minutes or until it tests done.

When cooled, remove from the pan and sprinkle with powdered sugar.

Per Serving (excluding unknown items): 4221 Calories; 219g Fat (45.0% calories from fat); 56g Protein; 546g Carbohydrate; 20g Dietary Fiber; 774mg Cholesterol; 5494mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 42 1/2 Fat; 23 Other Carbohydrates.