

CHOCOLATE CHIP CAKE

This is another recipe from one of my grandmother's dear friends, Mrs. Monica Barcas. I believe that Mrs. Barcas has passed on, but like all the other ladies in the group, they will live on in the marvelous recipes that they shared.

Sift together

- 2 1/2 c. flour
- 3 tsp. baking powder
- 1 tsp. baking soda
- 1/4 tsp. salt

Cream together

- 1 c. butter or margarine
 - 1 c. sugar
 - 3 eggs
- beat the eggs in one at a time

Add to the creamed mixture

- 1 c. sour cream
- 2 tsp. vanilla.

Add flour mixture to creamed butter mixture and mix together.

Mix together the following:

- 1 c. chopped nuts (we always used walnuts_
- 1 c. chocolate chips
- 1/2 c. brown sugar
- 2 tsp. cinnamon

Grease a tube pan (angel food cake pan). Pour 1/2 the batter in the pan then sprinkle on 1/2 the chocolate chip mixture. Add the remainder of the batter, then sprinkle the remainder of the chocolate chip nut mix on top.

Bake 1 hour at 350F.