

# Chocolate Chip Cake

Recipe by: Veronica O'Connor, modified by the O'Connor clan

Servings: 2 8-9 inch cakes

| Amount      | Ingredient      | Prep Notes |
|-------------|-----------------|------------|
| 1 stick     | butter          | softened   |
| 3/4 cup     | milk            |            |
| 1/4 cup     | brown sugar     |            |
| 2 cups      | flour           |            |
| 3 teaspoons | baking powder   |            |
| 1 teaspoon  | salt            |            |
| 3/4 cup     | sugar           |            |
| 2           | eggs            |            |
| 1/4 cup     | milk            |            |
| 1 teaspoon  | vanilla         |            |
| 2/3 cup     | chocolate chips |            |

- preheat oven to 350. grease and flour two round cake pans.
- in mixer bowl, cream butter. Add 3/4 cup milk and brown sugar and beat 2 minutes on medium.
- in small bowl, sift together flour, baking powder, salt, and sugar. Add this to the mixing bowl and beat 2 minutes.
- Add eggs, 1/4 cup milk and vanilla and beat 2 more minutes.
- divide batter between prepared pans. Add 1/3 cup chocolate chips to the top of each cake. Bake at 350 for 20-25 minutes until tops are lightly golden and toothpick comes out clean.
- cool 10 minutes, then remove cakes from pans and place on cooling rack. Cool completely before frosting.

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- *note:* this recipe is a measure then sift recipe. If you don't have a sifter handy, just stir them together before adding to the mixer bowl