

Cinnamon-Chocolate Chip Coffee Cake | bites out of life

Recipe from [Smitten Kitchen](#)

For the cake:

- 4 tablespoons unsalted butter, at room temperature (1/2 a stick)
- 3/4 cup granulated sugar
- 1-1/2 eggs, separated*
- 3/4 teaspoon vanilla extract
- 1 cup sour cream
- 1-1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt

For the filling/topping:

- 1 cup chocolate chips (she recommends semi- or bittersweet, but I only had milk on hand)
- 1/4 cup sugar
- 1/2 teaspoon cinnamon

*To do this, I cracked 3 eggs, putting the whites into a measuring cup and the yolks into a separate bowl. I measured out half of the whites, and put each half in separate bowls. Then I washed out the measuring cup, then measured the yolks and poured half back in the original yolk bowl, and the rest into one of the whites bowls. I used the mixed egg bowl to make scrambled eggs, and was left with one bowl of 1-1/2 yolks and one bowl of 1-1/2 whites.

- 1) Preheat oven to 350°F. Butter a 9-inch round baking pan and set aside.
- 2) In a large bowl, cream the butter and 3/4 cup sugar, until pale and fluffy, then beat in the egg yolks and vanilla. In a separate bowl, whisk together the flour, baking soda, baking powder and salt.
- 3) Mix 1/3 of the flour mixture into the butter-egg yolk mixture until just combined. Then add 1/2 of the sour cream, and mix until just combined. Repeat with another third of the flour, then the rest of the sour cream, and then the rest of the flour, mixing until the batter is smooth and thick.

- 4) Wash your beaters, then beat the egg whites in a separate bowl until stiff peaks form. Fold into the batter until incorporated. In another bowl, whisk together the sugar and cinnamon for the filling, then toss in the chocolate chips to coat them in the cinnamon sugar.
- 5) Spread half of the cake batter in the bottom of your baking pan and smooth the top. Sprinkle half of the cinnamon-sugar-chocolate mixture on top, and then cover with the remaining batter. Smooth the top, then top with the remaining sugar and chocolate chips.
- 6) Bake for 30 minutes, or until a toothpick inserted in the center comes out clean. Pair with a strong cup of coffee for a brunch or mid-afternoon treat.

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