

Maine Arts Camp

2013

Recipe Name: Chocolate Sour Cream Coffee Cake

Chef: Charlie Limoggio C.E.C.

Servings: 12

Yield: 1 cake

Quantity	Unit	Ingredient Name	Prep Notes
8	ounces	Unsalted butter	(2 sticks)
1 ½	cups	sugar	
5	large	Eggs	
3	cups	All-purpose flour	
2	tsp	Baking powder	
1	tsp	Baking soda	
1	pinch	Salt	
1	cup	Sour cream	
1	tsp	Vanilla extract	
6	ounces	Chocolate chips	
Streusel:			
4	Ounces	Chocolate	Melted
¾	cup	sugar	
1	tsp	Ground cinnamon	

1. Cream together the butter and sugar.
2. Add eggs one-at-a-time
3. Gradually add the flour, baking powder, baking soda and salt
4. When dry ingredients are completely blended, add the sour cream & vanilla
5. Fold in the chocolate bits
6. Prepare streusel by mixing all ingredients together.
7. Pour 1/2 of the batter into prepared loaf or tube pan.
8. Top with 1/2 of the streusel
9. Add remaining batter on top of streusel.
10. Top with remaining streusel.
11. Bake for 1 hour at 350°F

Notes: A prepared pan has been greased and dusted with flour. Be sure to tap out the excess flour before filling pan.