

Chocolate Chip Bundt Cake

1 cup (227 grams) softened butter/margarine
1 1/2 cups (300 grams) white sugar
4 large eggs
2 teaspoons vanilla extract
2 3/4 cups (330 grams) all purpose white flour
1/2 teaspoon salt
2 3/4 teaspoons baking powder
1 cup (240 ml) milk, or soy milk
1 cup (160 grams) semi sweet or dark chocolate chips or small disks

Directions:

Preheat the oven to 350 F/180 C and grease and flour a bundt pan and set aside.

in a mixer, beat the soft butter/marg and sugar together until fluffy. Add the eggs, one at a time, beating after each additional egg, making sure to scrape sides and bottom of mixer to fully incorporate. Add the vanilla and mix.

Combine the flour, baking powder, and salt in a bowl and stir together. Turn mixer on low and from each side of the mixer add the flour mixture slowly and the milk at the same time. Beat just until combined. Add the chocolate chips right on top and flick mixer on and off a few times just till chips combine, don't overbeat. The batter is very thick so scrape out with a spatula into the prepared bundt pan.

Bake in preheated oven about 50 minutes (check after 45 minutes if your oven runs hot) or till wooden toothpick comes out clean. Cool completely on wire rack. When completely cooled, gently pry the cake away from the sides of the pan, including the tube part and press down lightly to help release cake. Place a platter on top of pan and flip carefully onto platter to serve. Before flipping out, check again to make sure cake has released.