

pan

*A sprinkling of cinnamon and sugar tops this cake so no frosting is needed—quick, easy and flavorful!*

# CHOCOLATE CHIP CAKE

- 2 cups Pillsbury's Best® All Purpose or Unbleached Flour\*
- 1½ cups sugar
- 2 teaspoons baking powder
- ½ teaspoon soda
- ½ teaspoon salt
- 1½ cups dairy sour cream
- ½ cup margarine or butter, softened
- 1 teaspoon vanilla
- 3 eggs
- ½ cup sugar
- 1 teaspoon cinnamon
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips

Heat oven to 350°F. Grease (not oil) 13x9-inch pan. In large bowl, blend first 9 ingredients at low speed until moistened. Beat 3 minutes at medium speed. Pour half of batter (about 2½ cups) into prepared pan. In small bowl, combine ½ cup sugar and cinnamon. Sprinkle half of sugar mixture and chocolate chips over batter. Repeat with remaining batter, sugar mixture and chocolate chips. Bake at 350°F for 35 to 40 minutes or until toothpick inserted in center comes out clean.

13x9-inch cake

## NUTRITION INFORMATION PER SERVING

Serving Size: 1/12 of recipe	Percent U.S. RDA Per Serving
Calories ..... 441	Protein ..... 8%
Protein ..... 5g	Vitamin A ..... 16%
Carbohydrate ..... 58g	Vitamin C ..... *
Fat ..... 22g	Thiamin ..... 11%
Sodium ..... 344mg	Riboflavin ..... 10%
Potassium ..... 88mg	Niacin ..... 6%
	Calcium ..... 6%
	Iron ..... 7%

**TIP:** \*Self-rising flour is not recommended.

**HIGH ALTITUDE—Above 3500 Feet:** Decrease baking powder to 1 teaspoon. Bake at 375°F for 30 to 35 minutes.