



Tollhouse Crumb Cake

INGREDIENTS

1/2 cup butter, softened
1 cup sugar
3 eggs
1 generous teaspoon vanilla
1 cup sour cream
2 cups flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 1/2 cups semi-sweet chocolate chips

Topping:

1/2 cup brown sugar
1 tbsp. flour
2 tbsps. butter
1/2 cup chopped walnuts
1/2 cup semi-sweet chocolate chips

DIRECTIONS

- For the crumb topping: In a small bowl, combine 1 tablespoon flour, 1/2 cup brown sugar and 2 tablespoons butter. Stir in 1/2 cup nuts and 1/2 cup chocolate chips. Set aside.

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. In a small bowl, combine 2 cups flour, baking soda, baking powder and salt. Set aside.
- In a large bowl, cream 1/2 cup butter, 1 cup sugar and 1 teaspoon vanilla until light and creamy. Add eggs one at a time, beating well after each addition. Add flour mixture alternately with sour cream. Beat until smooth. Fold in 1 1/2 cups of chocolate chips.
- Spread batter into a 9x13 inch pan. Sprinkle topping evenly over batter. Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until a toothpick inserted into cake comes out clean. Cool completely.

Original recipe called for mini chocolate chips. I personally prefer the regular sized chocolate chips.

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