

Chocolate Chip Coffeecake

Cream cheese adds to the light texture.

Pecan Topping, see below

1/4 lb. butter or margarine, room temperature

1 (8-oz.) pkg. cream cheese, room temperature

1-1/4 cups sugar

2 eggs

1 teaspoon vanilla extract

2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1/4 cup cold milk

1 (6-oz.) pkg. chocolate chips (1 cup)

Pecan Topping:

1/4 cup sugar

1 teaspoon cinnamon

1/4 cup chopped pecans

Preheat oven to 350° F (175° C). Grease a 9" x 3" springform pan; set aside. Prepare Pecan Topping; set aside. In a large bowl, cream butter or margarine, cream cheese and sugar. Add eggs 1 at a time, beating well after each addition. Add vanilla, flour, baking powder, baking soda and salt; mix well. Stir in cold milk and chocolate chips. Mixture will be very thick. Pour into prepared pan. Sprinkle with Pecan Topping. Bake 50 to 55 minutes or until wooden pick inserted in center comes out clean. Let cool 15 minutes. Remove outside ring from springform pan and cool cake completely. May be frozen; see freezing table, Cakes, page 4. Makes 12 servings.

Pecan Topping:

Mix all ingredients in a small bowl.