



Katie's Chocolate Chip Pound Cake Recipe

What You Need

3-1/2 cups all-purpose flour (plus more for dusting pans)
1/2 tsp salt
4 eggs
4 egg yolks
1 Tbsp vanilla extract
1-1/2 cups (3 sticks) unsalted butter (softened)
2 cups sugar
1 bag (12 oz.) semisweet chocolate chips
2- 9x5x3 inch loaf pans
Nonstick cooking spray
Small mixing bowl
Large mixing bowl
Electric mixer
Wire cooling rack

Before You Start

Preheat oven to 325°; spray inside bottom and sides of loaf pans with cooking spray and lightly dust with flour (shake any excess flour off lightly)

Let's Make It! In a small mixing bowl combine eggs, egg yolks and vanilla stir together well and set aside. In a large mixing bowl add butter and sugar together and mix on medium-high speed for 6 minutes or until very light and fluffy. Reduce speed to medium and gradually pour in egg mixture. Increase speed to medium-high and beat 3 minutes or until light and fluffy. On low speed, gradually add flour mixture and beat until just blended. Stir in chocolate chips. Divide batter between prepared loaf pans and smooth tops. Bake for 1 hour (or until toothpick inserted in center comes out clean.) Cool in pans on wire rack for 30 minutes, then remove from pans and cool completely on rack.

Serves 12 slices per loaf Makes 2 Loafs

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