

*Amateur Chef Virginia "Ginny" Lynch*

# Chocolate Chip Cake



½ lb. butter

¼ cup chocolate chips

2 cups sugar

1 cup milk

4 eggs (separated)

1 ½ tsp vanilla

1 bar of German chocolate  
shredded

## **Sift Together:**

2 ½ cups flour, 2 ½ tsp baking powder and ½ tsp salt

- Cream butter and sugar.
- Add yolks (one at a time) beat well.
- Add sifted dry ingredients, alternating with milk.
- Add vanilla
- Fold in chips and more than ½ of the shaved chocolate
- Fold in beaten egg whites
- Pour batter into a greased/floured tube pan.
- Place remaining shaved chocolate on top of cake.

**Bake at 350 degrees for one hour.**

**Before serving, sprinkle cake with powdered sugar**