

Vanilla Chocolate Chip Loaf - Moist, Easy, and Perfect with Coffee

There's something incredibly comforting about a freshly baked loaf-and this



OVEN
350°F

TIME
3 min

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INGREDIENTS

2 cups all-purpose flour
1 tsp baking powder
 $\frac{1}{2}$ tsp baking soda
... tsp salt
 $\frac{1}{2}$ cup unsalted butter, softened
 $\frac{3}{4}$ cup granulated sugar
2 large eggs ?
2 tsp vanilla extract
1 cup sour cream or Greek yogurt
 $\frac{3}{4}$ cup mini or regular chocolate chips ?

DIRECTIONS

1. **Prep the Pan:** Preheat your oven to 350°F (175°C). Grease and flour a 9x5 or 8x4-inch loaf pan (or line with parchment paper for easy removal).
2. **Mix Dry Ingredients:** In a bowl, whisk together:
3. Flour
4. Baking powder
5. Baking soda
6. Salt
7. Set aside.
8. **Cream Butter & Sugar:** In a large mixing bowl, beat butter and sugar with an electric mixer on medium speed for 2-3 minutes, until light and fluffy.
9. **Add Eggs & Vanilla:** Beat in eggs, one at a time, mixing well after each addition. Stir in vanilla extract.
10. **Alternate Dry & Sour Cream:** Add the flour mixture in three parts, alternating with the sour cream (or Greek yogurt), starting and ending with the dry ingredients. Mix until just combined-don't overmix!
11. **Fold in Chocolate Chips:** Gently fold in the chocolate chips using a spatula.
12. **Bake:** Pour the batter into the prepared loaf pan and smooth the top. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean or with just a few moist crumbs.
13. **Cool and Serve:** Let the loaf cool in the pan for 10 minutes, then transfer to a wire rack to cool completely. Slice and serve warm or at room temperature.

TIPS FOR SUCCESS

Use room temperature ingredients for a smooth batter.

Don't overmix once you add the flour-this keeps the loaf soft.

Toss chocolate chips in a little flour before folding them in to prevent sinking.

Sprinkle sugar on top before baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/vanilla-chocolate-chip-loaf-moist-easy-and-perfect-with-coffee/>