

Chocolate Chip Pound Cake - The Ultimate Buttery, Chocolate-Filled Dessert

Chocolate Chip Pound Cake ??



OVEN
350°F

TIME
3 to 5 min

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INGREDIENTS

1 1/2 cups unsalted butter, room temperature
2 cups granulated sugar
6 large eggs, room temperature
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup sour cream, room temperature
1 1/2 cups semi-sweet chocolate chips

DIRECTIONS

1. Preheat the OvenPreheat to 350°F (175°C). Grease and flour a 10-inch Bundt pan or a 9x5-inch loaf pan.
2. Cream the Butter and SugarIn a large bowl, beat butter and sugar together until light and fluffy-about 3 to 5 minutes.
3. Add Eggs and VanillaBeat in eggs one at a time, making sure each is fully incorporated before adding the next. Stir in vanilla.
4. Combine Dry IngredientsIn a separate bowl, whisk together the flour, baking powder, and salt.
5. Mix Everything TogetherAdd the dry mixture to the butter mixture in batches, alternating with sour cream. Begin and end with flour. Mix until just combined-do not overbeat.
6. Fold in the Chocolate ChipsGently fold in chocolate chips until evenly distributed.
7. BakePour the batter into your prepared pan and smooth the top. Bake for 60-70 minutes, or until a toothpick inserted in the center comes out clean.
8. CoolLet the cake cool in the pan for 10 minutes. Then transfer to a wire rack to cool completely.

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

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