

California Coffee Cake

Sylvia Kwitko

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Ingredients:

1/2 lb Butter
2 cups Granulated Sugar
3 Eggs
3 cups Flour
3 tsp Baking Powder

1 lg can (12 oz) Carnation Evaporated Milk
3 TBL Cinnamon
1/2 cup Brown Sugar
6 - 12 oz Chocolate Chips

Preparation Instructions:

Grease and flour a 9 × 13 baking pan. Pre-heat the oven to 350°.

Blend together the butter, granulated sugar, eggs, flour, baking powder, and evaporated milk until thoroughly mixed.

Pour HALF the batter into the baking pan.

Mix together all the chocolate chips with approximately half the brown sugar and half the cinnamon. Sprinkle this mixture over the first half of the batter.

Add the second half of the batter.

Mix together the rest of the cinnamon and brown sugar, and sprinkle this mixture over the top of the batter.

Bake at 350° for about 1 hour and 10 minutes. Let cool before cutting.

The original recipe was made without the chocolate chips. Try this omission for a lighter cake.