

Chocolate Chip Cake

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  25
m

Serves:  12

Contains:   

Preference: Parve

An easy recipe for classic chocolate chip cake.

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

Ingredients (9)

Main ingredients

- 8 ounces margarine (soy-free if needed)
- 3/4 cup sugar
- 3/4 cup brown sugar
- 1 teaspoon **Gefen Vanilla Extract**
- 2 cups flour
- 2 eggs

- 1 teaspoon baking soda
 - 1/4 teaspoon salt
 - 4 ounces **Glicks Chocolate Chips** or chocolate bits, divided
-

Start Cooking

Prepare the Cake

1. Preheat oven to 350 degrees Fahrenheit.
2. Cream margarine and sugars.
3. Add vanilla, eggs, flour, baking soda, salt, and two ounces chocolate bits.
4. Spread batter in a nine- by 13-inch baking pan. Sprinkle remaining chocolate bits over cake.
5. Bake for 25 minutes.

Credits

Photography and Styling by Tamara Friedman