Chocolate Chip Loaf Cake

Makes: 12 slices
Prep Time: 15 minutes Cook Time: 60 minutes
Total Time: 1 hour & 15 minutes

Ingredients

Cake:

- 2 cups all-purpose flour
- 1 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1/2 cup unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 tsp vanilla extract
- 1/2 tsp pure almond extract
- 2 large eggs , at room temperature
- 1 cup whole milk, at room temperature
- 1/4 cup sour cream, at room temperature
- 1 & 1/4 cups mini semisweet chocolate chips

Ganache:

- 4 oz semisweet chocolate, finely chopped
- pinch of salt
- 6 tbsp heavy cream

Instructions

Preheat oven to 350°F and spray a 9 x 5-inch loaf pan with nonstick spray. Line the loaf pan with parchment paper.

Whisk together flour, baking powder, baking soda, and salt in a medium bowl. Reserve 1 tablespoon flour mixture to toss with chocolate chips.

Beat butter and sugar in a large mixer bowl at medium speed until light and fluffy. Beat in vanilla and almond extract. Reduce speed to low and add eggs one at a time. Combine milk and sour cream in a small bowl. Beat in flour mixture in three additions, alternating with milk mixture (begin and end with flour mixture), just until incorporated.

Toss mini chocolate chips with reserved flour mixture before gently folding into batter. Pour batter into prepared pan; smooth top with an offset spatula and tap sharply to reduce air bubbles.

Bake loaf cake for 60 to 65 minutes, until cake springs back to the touch and a toothpick inserted in the center comes out with a few dry crumbs attached (some melted chocolate is ok!). Start testing for doneness after 55 minutes. Cool in pan on a wire rack for 10 minutes; carefully remove cake from pan and cool completely.

Place chopped chocolate and salt in a medium heat-proof bowl. Bring heavy cream to a simmer in a small saucepan, heating until bubbles form at the edge of the pan. Pour warm heavy cream over chocolate. Cover the bowl and let stand for 1 minute, then stir with a spatula until chocolate is completely melted and mixture is smooth.

Spoon warm ganache over cake and let set before serving.

Store leftover cake at room temperature overnight (tightly covered) or in the refrigerator up to 3 days. Bring to room temperature before serving.

Recipe by Tutti Dolci