

Sour Cream, Chocolate Chip, Walnut Coffee Cake

For the Cake:

3 cups flour
1½ teaspoons baking powder
1½ teaspoons baking soda
¼ teaspoon salt
3 sticks unsalted butter
1½ cups sugar
3 eggs
1½ cups sour cream
1 10-ounce package chocolate chips
2 teaspoons vanilla

For the Streusel:

¾ cup flour
1 cup brown sugar
1 tablespoon cinnamon
¾ teaspoon salt
1 stick cold unsalted butter
1¼ cups chopped walnuts

Preheat oven to 325°. Butter and flour two 8½ by 4½ loaf pans, plus one small loaf pan or a muffin tin.

Make the streusel. Mix the flour, the brown sugar, cinnamon, and salt in a bowl. Cut in the butter with a pastry blender until you get small clumps. Add in the chopped walnuts. Refrigerate until ready to use.

Whisk the flour, baking powder, baking soda, and salt in a large mixing bowl.

In another bowl cream the butter and sugar together. Beat in the eggs one at a time, beating well after each addition. Blend in the sour cream and vanilla.

Gradually add the dried ingredients, beating well. Dust the chocolate chips with a little flour and stir into the batter.

Pour half the batter into the prepared pans. Spread half the streusel mixture over the batter. Scrape the rest of the batter over the streusel. Top with the remaining streusel.

Bake for 60 to 70 minutes, until a cake tester comes out clean. Cool in the pans for 10 minutes, then unmold the cakes, letting them cool further on a rack.