

Jenny's Chocolate Chip Coffee Cake

It's not too sweet, light as a feather, and fragrant with cinnamon. This buttermilk cake is topped with a streusel full of toasted walnuts and a sprinkling of chocolate chips. Toast the walnuts first - you'll be glad you did! This healthy cake gets even healthier if you omit the butter in the topping and use a transfat-free spread like Canola Harvest. Either way, you get a beautifully soft cake with a crispy top. Serve it while it's still warm and watch everyone rave!

Streusel Topping: (it's best to prepare this first)

2 Tablespoons brown sugar
1 Tablespoon flour
1/2 teaspoon cinnamon

1 Tablespoon softened butter or transfat-free spread
1/2 cup finely chopped toasted walnuts
1 Tablespoon mini chocolate chips

1. Combine first 3 ingredients in a small bowl.
2. Cut in butter or other spread with a fork.
3. Add walnuts and chocolate chips and set aside.

Cake:

1 1/2 cups all purpose flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt

1 cup low fat buttermilk
1/4 cup oil (I use organic, expeller-pressed canola)
1 egg

1. Preheat oven to 375°.
2. Grease a 9-inch round cake pan.
3. Sift dry ingredients into a bowl.
4. Combine buttermilk, oil & egg in another bowl.
5. Gently fold buttermilk mixture into flour mixture.
6. Spread batter into cake pan and top with streusel.
7. Bake for about 30 minutes.
8. Serve warm.