

Jenny's Chocolate Chip Coffee Cake

Not too sweet and light as a feather, this buttermilk cake is topped with a streusel full of toasted walnuts and a few chocolate chips. Toast the walnuts first - you'll be glad you did. Use either butter or a trans fat-free spread for the topping. Serve while it's still warm and watch everyone rave! - *Jenny Jones*

Prep Time: 15 minutes **Cook Time:** 30 minutes **Total Time:** 45 minutes **Makes:** 8 servings

Ingredients:

Streusel Topping:

- 2 Tablespoons brown sugar
- 1 Tablespoon flour
- 1/2 teaspoon cinnamon
- 1 Tablespoon trans fat-free spread (or softened butter)
- 1/2 cup finely chopped toasted walnuts
- 1 Tablespoon mini chocolate chips

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 (canola or extra light olive oil)
- 1 egg

Instructions:

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

1. In a small bowl combine first 5 ingredients with your fingers.
2. Stir in chocolate chips at the end so they don't melt. Set aside.

Cake:

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