



## Sour Cream Chocolate & Butterscotch Chip Cake

READY IN



45 min.

SERVINGS



12

CALORIES



279 kcal

DESSERT

### Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.8 teaspoon baking soda
- ☐ 0.3 cup butterscotch chips
- ☐ 0.5 cup confectioners' sugar
- ☐ 1 large eggs
- ☐ 0 ounces flour all-purpose
- ☐ 0.7 cup granulated sugar
- ☐ 12 servings vanilla icing

- ☐ 1 tablespoons milk
- ☐ 0.3 cup semi-sweet chocolate chips
- ☐ 1 cup cup heavy whipping cream sour
- ☐ 1 tablespoon butter unsalted
- ☐ 0.3 teaspoon vanilla extract

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ loaf pan
- ☐ microwave
- ☐ measuring cup

## Directions

- ☐ Preheat the oven to 350 degrees F. Grease and flour a 9×5 inch loaf pan.
- ☐ Mix the flour, baking powder and baking soda together in a bowl and set aside. In a large mixing bowl, stir together the cooled butter, sugar, vanilla, sour cream, egg and salt.
- ☐ Add the flour mixture to the sour cream mixture and stir until blended (batter will be thick), then stir in the chocolate chips.
- ☐ Transfer the batter to the loaf pan and bake for 45 minutes.
- ☐ Let cool for about 15 minutes in the pan, then carefully turn from pan and let cool on a wire rack. Make the icing. Melt the butter in a microwave-safe bowl or a 2 cup Pyrex measuring cup.
- ☐ Add the sugar and stir to coat it with butter – it will be thick and pasty. Slowly add the milk about 1/2 tablespoon at a time, mixing well and adding more until you get the consistency you like. Stir in the vanilla.
- ☐ Drizzle over the cooled cake.

## Nutrition Facts



**PROTEIN 1.9%** **FAT 37.26%** **CARBS 60.84%**

## Properties

Glycemic Index:26.51, Glycemic Load:16.02, Inflammation Score:-1, Nutrition Score:2.5460869417242%

## Nutrients (% of daily need)

Calories: 279.27kcal (13.96%), Fat: 11.69g (17.99%), Saturated Fat: 4.69g (29.3%), Carbohydrates: 42.94g (14.31%), Net Carbohydrates: 42.55g (15.47%), Sugar: 39.97g (44.41%), Cholesterol: 30.18mg (10.06%), Sodium: 178.05mg (7.74%), Alcohol: 0.03g (100%), Alcohol %: 0.05% (100%), Caffeine: 4.18mg (1.39%), Protein: 1.34g (2.69%), Vitamin B2: 0.14mg (8.48%), Phosphorus: 47.57mg (4.76%), Calcium: 42.41mg (4.24%), Vitamin K: 4.39µg (4.18%), Vitamin E: 0.61mg (4.04%), Selenium: 2.59µg (3.69%), Vitamin A: 180.24IU (3.6%), Manganese: 0.07mg (3.43%), Copper: 0.07mg (3.43%), Magnesium: 11.5mg (2.88%), Iron: 0.48mg (2.64%), Potassium: 69.58mg (1.99%), Zinc: 0.28mg (1.85%), Vitamin B5: 0.16mg (1.64%), Vitamin B12: 0.09µg (1.58%), Fiber: 0.39g (1.56%), Folate: 5.38µg (1.35%)