

Espresso Chocolate Coffee Cake

Adapted from a recipe found at pastryaffair.com



1 box yellow cake mix
2/3 cup vegetable oil
4 eggs
1 container (8 oz) sour cream (1 cup)
1 cup packed brown sugar

Crumb:

1/3 cup granulated sugar
1 1/2 tsp ground cinnamon
1 Tbsp espresso powder
6 ounces mini chocolate chips

Heat oven to 350°F (325°F for dark or nonstick pan). Grease and lightly flour 10-inch tube pan, or spray with baking spray with flour.

In large bowl, beat cake mix, oil, eggs and sour cream with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Spread half of the batter in pan.

In small bowl, stir together sugar, cinnamon, and espresso powder; sprinkle half of mixture over batter in pan, then sprinkle with half of mini chocolate chips. Carefully spread remaining batter evenly over espresso mixture, then top with remaining espresso crumb and mini chocolate chips.

Bake 50 to 60 minutes or until a toothpick inserted halfway between center and edge comes out clean. Let cool 30 minutes then carefully remove cake from pan and transfer to cooling rack to cool completely.

