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**Chocolate Swirl Coffee Cake**

**Ingredients**

375 ml Sifted Flour

10 ml Baking Powder

1 ml Salt

125 ml Sugar

1 Egg Beaten

125 ml Milk

60 ml Vegetable Oil

125 ml Chocolate Chips

**Topping:**

60 ml Coconut

60 ml Sugar

30 ml Margarine, melted

**Method:**

1. Preheat oven to 400F. Grease a small loaf pan.

2. Make topping in a small bowl by mixing together coconut, sugar, and melted margarine.

3. In a large bowl, combine dry ingredients.

4. In a small bowl, combine egg, milk, and vegetable oil.

5. Make a well in the centre of the dry ingredients and pour in wet ingredients all at once. Mix only until dry ingredients are moist. Do not over mix.

6. Spread batter in pan.

7. Melt chocolate chips in a double boiler.
8. Spoon chocolate in dollops over the batter and cut through the batter several times with a knife to “swirl” the chocolate through the batter.

9. Sprinkle topping on evenly.

10. Bake 15-20 minutes, or until done. Let cool several minutes on a wire rack. Remove from loaf pan, then cut and serve warm.