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Chocolate Streusel Coffee Cake

Coffee Cake

1-1/2 cups flour
3/4 cup granulated sugar
1 teaspoon ground cinnamon
3/4 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup firm butter or margarine, cut into pieces
2/3 cup buttermilk (I used regular milk)
1 egg
1 teaspoon vanilla

Streusel

1/4 cup flour
1/4 cup packed brown sugar
1 tablespoon baking cocoa
2 tablespoons butter or margarine, softened
1/4 cup chocolate chips

Heat oven to 350. Grease bottom of 8 inch square pan. In large bowl, stir 1-1/2 cups flour, the granulated sugar, cinnamon, baking soda, baking powder and salt until mixed. Cut in butter until mixture is crumbly. Add buttermilk, egg and vanilla. Beat with mixer on medium speed 1 minute. Spread in pan.

In small bowl, mix all streusel ingredients except chocolate chips with fork until mixture is crumbly. Sprinkle over batter. Sprinkle with chocolate chips. Bake 35-45 minutes or until toothpick inserted in center comes out clean. Serve warm.

9 servings