

Recipe:

The Chocolate Chip Cheesecake Cake is a decadent dessert that marries the best of both worlds - rich, velvety cheesecake and moist, chocolatey cake. Each bite is a symphony of flavors and textures, making it an irresistible treat for anyone with a sweet tooth.

What sets this dessert apart is the harmonious blend of smooth cream cheese and semisweet chocolate chips, which create a luscious cheesecake layer that melts in your mouth. The cake itself is moist and tender, with bursts of chocolatey goodness in every bite.

Whether you're celebrating a special occasion or simply indulging in a well-deserved treat, the Chocolate Chip Cheesecake Cake is sure to impress. Its elegant appearance and divine taste make it a showstopper at any gathering.

You can customize this dessert by adding your favorite toppings, such as whipped cream, fresh berries, or a drizzle of chocolate sauce. Serve it chilled for a refreshing contrast or at room temperature for a gooey, comforting experience.

Treat yourself and your loved ones to this delectable dessert. It's a true testament to the joy of baking and sharing delightful moments around the table.

Ingredients:

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 cup sour cream
- 1 cup semisweet chocolate chips

For the Cheesecake Layer:

- 2 (8-ounce) packages cream cheese, softened
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract

For the Topping:

- 1/2 cup semisweet chocolate chips
- 1/4 cup chopped nuts (optional)

Directions:

1. Preheat your oven to 350°F (175°C). Grease and flour a 9×13-inch baking dish.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.
3. In a large mixing bowl, cream together the softened butter and granulated sugar until light and fluffy.
4. Beat in the eggs, one at a time, ensuring each egg is fully incorporated before adding the next one. Stir in the vanilla extract.
5. Gradually add the dry ingredients to the wet ingredients, alternating with sour cream, beginning and ending with the dry ingredients. Mix until just combined. Fold in the chocolate chips.
6. Pour half of the cake batter into the prepared baking dish and spread it evenly.
7. In another mixing bowl, beat together the cream cheese, sugar, eggs, and vanilla extract until smooth.
8. Pour the cream cheese mixture over the first layer of cake batter in the baking dish.
9. Carefully spoon the remaining cake batter over the cream cheese layer and spread it evenly.
10. Sprinkle the semisweet chocolate chips and chopped nuts (if using) on top.
11. Bake for about 45-50 minutes, or until a toothpick inserted into the center comes out clean, and the cake is golden brown.
12. Allow the cake to cool completely in the pan on a wire rack before serving.

Prep Time: 20 minutes | **Cooking Time:** 45-50 minutes | **Total Time:** 1 hour and 10 minutes

Kcal: 350 kcal | **Servings:** 12 servings