Chocolate Chip Bread Cake

Amount 2 loaf-pan-sized loaves
Time 40 min

Ingredients

- about 3 tbps baking cocoa
- 1/2 cup butter
- 3 cups flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp salt
- 1/4 cup brown sugar
- 3/4 cup white sugar
- 2 eggs
- 1 cup milk
- 2 tsp vanilla extract
- some semisweet chocolate chips
- some white chocolate chips

Steps

1. Preheat oven to 350 degrees F.
2. Melt butter. Mix all wet ingredients, and mix in the sugar.
3. Dump in all the dry ingredients (except chips) and mix.
4. Mix in the chips. By the way, the batter will be pretty thick and gloppy.
5. Put into two greased loaf pans, and put those into the oven for about thirty minutes (or until knife/toothpick/sharp implement inserted in center comes out clean).