Chocolate Chip Crumb Cake

Topping

⅓ cup granulated sugar

 ⅓ cup brown sugar

 salt

 ½ cup unsalted butter, melted and still warm

 1¾ cups cake flour

1/2 cup mini chocolate chips

Cake

 1¼ cups cake flour

 ½ cup granulated sugar

 ¼ teaspoon baking soda

 ¼ teaspoon salt

 6 tablespoons butter

 1 egg

 1 egg yolk

 1 teaspoon vanilla extract

 ⅓ cup buttermilk or yogurt

 ½ cup mini chocolate chips

Whisk together sugars, salt and butter.

Stir in flour with a rubber scraper.  Cool 10-15 minutes.

Add flour, sugar, baking soda and salt to bowl of standing mixer.

Add butter 1 Tablespoon at a time until no clumps remain.

Add egg yolk, vanilla and buttermilk.  Beat 1 minute.

Fold mini chocolate chips into batter.

Scrape batter into a greased loaf pan.

Break apart topping into pea sized pieces.

Sprinkle over loaf starting at edges and working towards the center.

Bake 45 - 55 minutes at 325.

As soon as cake comes out of the oven, sprinkle with 1/2 cup mini chocolate chips.

Cool 30 minutes.  Remove from pan and dust with powdered sugar.