Chocolate Chip Peanut Butter Pound Cake

Ingredients:

Cake:

- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup creamy peanut butter (don't use natural)
- 1/2 cup Hiland Dairy Butter, room temperature

- 3 cups sugar
- 6 large eggs
- 2 teaspoons vanilla extract
- 1 1/2 cups chocolate chips

Glaze:

- 1 1/2 cups sifted powdered sugar
- 1/4 cup Hiland Dairy Milk
- 2 tablespoons Hiland Dairy Butter, melted
- 1/2 teaspoon vanilla extract
- 1/4 cup mini chocolate chips

Directions:

Preheat oven to 325 F. Spray a Bundt pan generously with cooking spray.

In a medium bowl, whisk together flour, baking powder and salt; set aside.

In a separate bowl, use an electric mixer to cream together the peanut butter and butter.

Add the sugar and beat an additional 5 minutes.

Add eggs and vanilla; beat until well combined.

Add dry ingredients slowly, beating just until incorporated.

Stir in chocolate chips.

Pour batter into prepared Bundt pan. Tap it on the counter a few times to shake out any hidden air bubbles.

Bake 1 hour and 20 minutes, setting a timer to check on the cake at 1 hour to ensure it's not browning too quickly on top. *Tip: If browning is already occurring after 1 hour, place a piece of foil loosely over the top and continue baking.*

Test the cake by inserting a toothpick into the center. If it comes out clean, the cake is done baking.

Remove the cake from the oven and allow it to cool in the pan for 20 minutes. After 20 minutes, remove the cake from the pan and set it on a cooling rack, allowing it to cool completely.

In a medium bowl, whisk together all the glaze ingredients until smooth.

Place the cake on a decorative platter and drizzle the glaze over the top, allowing it to cascade down the sides. Sprinkle with mini chocolate chips.