**Double Chocolate Chip Bread**

Makes 1 loaf

**Ingredients:**

1 ½ cups sour cream

½ cup vegetable oil

2 eggs

1 tsp vanilla extract

1 ½ cups flour

¾ cup sugar

¼ cup unsweetened cocoa powder

1/4 cup semi-sweet chocolate chips

1/2 cup milk chocolate chips

1 teaspoon baking powder

½ teaspoon salt

¼ teaspoon baking soda.

**Directions: Day 1:**

1. Preheat the oven to 350 degrees
2. In a large mixing bowl combine together the sour cream, vegetable oil, eggs, and vanilla extract.
3. In a separate large mixing bowl, whisk together the flour, sugar, cocoa powder, chocolate chips, baking powder, salt, and baking soda
4. Pour the wet ingredients into the dry ingredients bowl. Combine well but do not over mix.
5. Line a 9x5-inch loaf pan with parchment paper. Make sure there is some hanging off the sides of the pan. Spray the pan with cooking spray
6. Pour batter into the loaf pan
7. Bake at 350 degrees for 60-70 minutes or until a wooden pick inserted in the center comes out clean.
8. After cooling for 10 minutes, take it out of the pan and cool the rest on a wire rack

**Directions: Day 2:**

1. Cut enough slices for 25 students
2. These can be microwaved for a few seconds to warm them up.
3. Put the plate on the serving table and enjoy!