

# Mini-Chocolate Chip Bundt Cakes

## Ingredients

- 9 ounces white whole-wheat flour (about 2 cups)
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 cup reduced-fat buttermilk
- 1 cup mini-chocolate chips
- Baking spray with flour or butter and flour
- 1 cup powdered sugar
- 2 to 3 teaspoons water

## Preparation

Preheat oven to 350°.

Weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour, baking powder, baking soda, and salt in a bowl, stirring well with a whisk.

Place butter and remaining 1 cup granulated sugar in a bowl; beat with a mixer at medium speed until fluffy (about 5 minutes). Beat in vanilla. Add eggs, 1 at a time, beating well after each addition. Add flour mixture and buttermilk alternately to butter mixture, beginning and ending with flour mixture. Fold in mini-chocolate chips.

Divide batter into each of 4 mini-bundt loaf cups coated with baking spray (or coated with butter than flour), spreading into an even layer. Bake at 350° for 25-30 minutes or until a wooden pick inserted in centers comes out clean. Cool in pans on a wire rack 10 minutes; remove cakes from pans. Cool completely on wire rack.

Combine powdered sugar and 2 to 3 teaspoons water in a small bowl, stirring until smooth. Drizzle glaze evenly over cakes.