Vanilla Chocolate Chip Cake

Ingredients:

2.5 cups all-purpose flour

2 cups sugar

4 eggs

1 cup milk

0.75 cup vegetable oil

2.25 teaspoons baking powder

1 teaspoon vanilla

1. Preheat at 350 degrees F (175 degrees C)
2. Grease and flour the sides of the pan well.
3. In a large mixing bowl, beat sugar and eggs together until slightly thickened.
4. Add flour, milk, oil, baking powder, and vanilla and beat just until the batter is smooth and creamy. Don't over beat.
5. Pour batter into the prepared baking pan. Bake in preheated oven for 30 to 40 minutes or until the tops are golden and a toothpick poked into the center of the layer comes out clean.
6. Remove the cake from the oven and let it cool.
7. Serve warm with tea, coffee or a glass of cold milk.