

## Springtime Chocolate Chip Chrysanthemum Bundt Cake

3 cups all purpose flour  
3 teaspoons baking powder  
1 teaspoon baking soda  
3/4 cup butter  
1-1/2 cups granulated sugar  
3 eggs  
1 teaspoon vanilla  
1 teaspoon Grand Marnier liqueur or orange juice  
1 cup sour cream  
1/2 cup plain Greek yogurt  
1 cup springtime multi colored chocolate chips

Glaze:

1 cup confectioners' sugar  
1 Tablespoon lemon juice  
1 Tablespoon Grand Marnier liqueur or orange juice  
Garnish: springtime multicolored chocolate chips as desired

Preheat oven to 350 degrees F. Spray Chrysanthemum or Original Bundt Pan with nonstick baking spray or grease and flour pan; turn pan upside down on paper towels.

Sift flour, baking powder, and baking soda into a large bowl; set aside.

Cream softened butter and sugar in mixing bowl. Add eggs, one at a time, beating well after each addition. Mix in vanilla and Grand Marnier liqueur. Alternately stir in reserved flour mixture and sour cream, beating well after each addition.. Fold in the chocolate chips.

Spoon into the prepared baking pan. Bake at 350 degree F for 60 to 65 minutes or tests done. Cook in pan for about 15 minutes; loosen edges; remove from pan to cooling rack. Cool.

Glaze: In a small bowl, stir confectioners' sugar with lemon juice and orange juice until thin glaze forms. Drizzle over entire cake. If desired, garnish the cake with additional springtime chocolate chips. Yield: serves about 16