

Chocolate mayonnaise cake

Yield: 9 serves | **Prep:** 15 min | **Cook:** 30 min

This recipe was created during WWII when eggs and other baking staples were being rationed. The mayonnaise replaces the eggs and oil that normally would be used. This cake is VERY moist.

Ingredients

- 250 g All Purpose flour
- 5 tbsp cocoa powder
- 2 tsp baking soda
- ½ tsp salt
- 157 g granulated sugar
- 236 ml mayonnaise
- 236 ml water
- 1 tsp vanilla



Instructions

1. Preheat oven to 350°F
2. Grease an 8" round cake pan or 8x8" square pan. Line the bottom with parchment paper.
3. Combine dry ingredients in a mixing bowl and sift to remove any lumps.
4. In a separate bowl, combine mayonnaise, water and vanilla. Whisk until well blended.
5. Add wet ingredients to dry and whisk just until batter is smooth. Pour into pan.
6. Bake 30 minutes or until a toothpick inserted in the center of the cake comes out clean.
7. Cool for 20-25 minutes before removing from pan. Serve with your favorite frosting, powdered sugar or whipped cream.