



Noreen's Kitchen Old Fashioned Chocolate Mayonnaise Cake

Ingredients

3 cups all purpose flour
1 1/2 cups sugar
1/2 cup cocoa powder
1 1/2 teaspoons baking soda

1/2 teaspoon salt
1 1/2 cups cold water or coffee
1 cup plus 2 tablespoons mayonnaise
2 teaspoons vanilla extract

Step by Step Instructions

Pre-heat oven to 350 degrees.

Prepare a 9 x 13 baking pan with butter or oil. Flour if desired. I don't find that necessary.

Mix water or coffee and mayonnaise together and blend well and set aside.

Combine dry ingredients in a large bowl and whisk together.

Add wet ingredients to dry and stir to incorporate, making sure that there are no large pockets of either dry ingredients or mayonnaise lurking.

Bake for 25 to 30 minutes until a toothpick inserted in the center of the cake comes out clean and free of batter.

Allow to cool on a rack completely and frost as desired or dust with powdered sugar and serve.

Enjoy!