

# Chocolate Mayonnaise Cake

## Description

## Ingredients

- 2 cups flour (all purpose)
- 1 1/4 cups sugar
- 3 tbsps cocoa (heaping)
- 1 1/4 cups water, warm
- 2 tsp baking soda
- 1 tsp vanilla
- 1 cup mayonnaise
- -----Below Are The Ingredients For the Icing-----
- 1 stick margarine
- 4 tbsps cocoa
- 6 tbsps milk
- 1 lb powdered sugar
- 1 tsp vanilla
- 1 cup Nuts, optional

## Instructions

Sifted flour, sugar and cocoa together. Add warm water, baking soda, vanilla and mayonnaise. Mix.

Bake in greased 9x13 pan for 40 Minutes at 375°.

**BAKE FOR 40 MINUTES AT 375°**

## Notes

**Instructions For Making Icing For Chocolate Mayonnaise Cake**

## Summary

**Yield:** 9

**Source:** Deanna Franzen

**Prep Time:** 10 minutes

**Category:** Cakes

**Cuisine:** American

**Tags:** Mayonnaise, Chocolate, Cake

## **Chocolate Mayonnaise Cake**

Melt margarine, cocoa, and milk. Bring to a boil and add powdered sugar, vanilla, and chopped Nuts (optional).

Beat in mixer until smooth. Frost cooled cake. Serves 9 (Will Change According to Yield Values).