



North Valley
Food Bank

ONE - BOWL CHOCOLATE MAYO CAKE

Adapted from Melissa Clark's NYT Recipe

Craving chocolate cake but fresh eggs are too expensive? Try this one bowl cake that doesn't require eggs, butter, or milk. You won't taste the mayo, we swear!

Ingredients:

- 1/4 cup unsweetened cocoa powder
- 3/4 cup boiling water, or use hot coffee, Earl Grey tea, or mint tea
- 2/3 cup mayonnaise
- 1/4 teaspoon salt
- 1 1/2 teaspoon baking soda
- 3/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- Oil for the pan
- Confectioners' sugar for finishing

Directions:

1. To a large mixing bowl, add cocoa powder. Pour in boiling liquid, and let it sit for a few minutes, then whisk until smooth.
2. Whisk in mayonnaise, salt, baking soda, 3/4 cup granulated sugar until smooth. Then whisk in a teaspoon of vanilla extract, if you have it (or just leave it out entirely). Finally, whisk in 1 1/2 cups flour, mixing vigorously to eliminate any lumps.
3. Grease an 8- or 9-inch pan. Pour the batter into the pan, and bake at 350 degrees for 22 to 40 minutes, until the top springs back when the center is lightly pressed.
4. Let cool, and sprinkle with confectioners' sugar. Enjoy!