



# mayonnaise chocolate moist cake

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 cups flour  
½ cup cocoa powder  
½ tp baking soda  
1 tsp baking powder  
1 cup fresh milk  
3 egg whites or 2 whole eggs  
1 tsp vanilla  
¾ cup mayonnaise

For frosting:

½ cup cocoa powder  
1½ tbsp icing sugar  
1 tbsp condense milk  
2 tbsp evaporated milk  
1 tsp vanilla

## Instructions

1. Whisk eggs till creamy by adding sugar little at a time, add mayonnaise, beat till thick.
2. Mix all the dry ingredients, add alternately to the cream mixture with the milk. Add vanilla.
3. Still till smooth and pour into a greased floured cake tin.
4. Bake in a preheated oven at 220 C for 30 to 35 mins. Cool.
5. For frosting add all the ingredients and stir to a smooth paste and spread over cake.

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