



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.

