

MAYONNAISE CHOCOLATE CAKE

SOURCE: QUICK COOKING MARCH/APRIL 2002 (Kristine Marra)

INGREDIENTS:

1 C all-purpose flour
3/4 C Sugar
1/4 C baking cocoa
1 tsp baking powder
1 tsp baking soda
1 C mayo (not reduced fat or fat free!)
1 C water
1 can (16 oz) French Vanilla or Vanilla frosting

DIRECTIONS:

In large bowl, combine flour, sugar, cocoa, baking powder & baking soda - add mayo & water - mix well. Pour into greased 13x9x2" baking pan. Bake 20-25 minutes @ 350° F or till toothpick inserted near center comes out clean. Cool on wire rack - frost & serve.

Yield: 12-15 servings