

# Our State eats

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## Chocolate Mayonnaise Cake

Yield: 12 servings.

### Chocolate Cake

- 1 cup mayonnaise
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour, sifted
- 2 teaspoons baking soda
- ¼ teaspoon salt
- 4 tablespoons unsweetened cocoa
- 1 cup water

### Chocolate Frosting

- 6 (1-ounce) squares unsweetened milk chocolate
- 3 (14-ounce) cans sweetened condensed milk
- ½ teaspoon salt
- 3 tablespoons water
- 1 teaspoon vanilla extract

Preheat oven to 350°. Prepare two 8-inch cake pans with cooking spray. Line pans with parchment paper circles to fit.

Using an electric hand mixer, mix the mayonnaise and sugar until sugar dissolves. Stir in vanilla extract.

In a separate bowl, whisk together flour, baking soda, salt, and cocoa. On low speed, alternate adding dry ingredients and water to mayonnaise. Mix until well combined.

Pour an equal portion of batter into each cake pan.



Bake for 25 to 30 minutes or until a cake tester comes out clean. Let pans rest on a cooling rack for 15 minutes, then remove cake from pans. When cake is completely cool, spread frosting on top of bottom layer. Place second cake layer on top of first layer. Cover top of cake and sides with remaining frosting. Chill cake for 2 hours before slicing. Use any leftover icing for cookies or cupcakes.

For the frosting: Melt chocolate with milk and salt in heavy saucepan over medium-low heat. Cook and stir until thickened, about 5 to 10 minutes. Icing should resemble pudding.

Remove from heat and stir in water. When cooled completely, stir in vanilla.

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