

Mayonnaise Cake

Course - Dessert

Cuisine - American

Keyword - Cake

Prep Time - 10 Min

Cook Time - 30 minutes

Serving - 12 slices

Skill level - Easy

Author - What's Cookin' In Apple Valley, 1955

Personally, I love cake, but after making hundreds of cakes over the years, I've come to find that pies are just better.

Except with *this* recipe.

I originally found this recipe in "What's Cookin' In Apple Valley" from about 1955, and it piqued my interest.

Now, a brief backstory - I *hate* mayonnaise with an undying passion.

I can't explain it, it just freaks me out and I've never gotten over it fully. The smell of it, the jiggle - maybe I can explain it, as I'm thinking this out.

So, naturally, I had to make this trash dish because that's what I do! I make weird foods, so you don't have to.

Well, I was happily proven wrong with this cake.

It's not just tasty, it defies everything I know about a cake.

The flavor is delicate and not too sweet, but really rich with cocoa, and it stayed moist for *an entire week?!*

Witchcraft, I'm tellin' ya.

All I can do is urge you to give it a shot and appreciate the simplicity of this dish and how simply it whips together.

Enjoy.

Why use Mayonnaise?

- Mayonnaise is made from oil emulsified with egg yolks, so this single ingredient basically takes two major ingredients off your prep list! It results in a moist and super flavorful cake.

Can I make this with All Purpose Flour?

- You can, but Cake Flour has a lower protein percentage and is milled finer than AP flour, which results in the soft, delicate texture this cake has.

What happens if I don't alternate while blending the wet with the dry ingredients?

- Your cake might not be quite as well-mixed as it should be, resulting in uneven baking. This technique ensures a perfectly mixed batter for almost any cake.

INGREDIENTS

1C Mayonnaise
1C Sugar
2C Cake Flour
4T Cocoa Powder
1t Baking Soda
1t Baking Powder
1t Vanilla Extract
1C Water.

METHOD

Preheat your oven to 350F/176C

Combine your Mayonnaise and granulated sugar in a mixing bowl and cream together until sugar is fully incorporated no longer grainy.

In a separate mixing bowl, sift together your Cake Flour, Cocoa Powder, Baking Soda and Baking Powder. Whisk to evenly blend these dry ingredients.

Add the Vanilla Extract to the cup of Water and, alternating between the water and the dry ingredients, begin mixing, whisking and blending into the sugary mayonnaise until everything is fully blended.

Transfer the batter into a greased spring-form baking pan and bake in the center rack position for about 30 minutes or until a cake tester comes out clean.

Allow to fully cool before adding some kind of icing on top, but even simple powdered sugar is all this really needs!

NOTES:

- If you make a "7 minute icing" or Sea Foam Icing, this cake resembles a Little Debbie Devil's Square cake.
- You can use a Vegan Mayonnaise with similar results.
- Baking times may vary so be sure to use a cake tester or tip of a thin, sharp knife to check if the cake is fully baked.
- Use unflavored dental floss to effortlessly and cleanly cut the cake into slices!