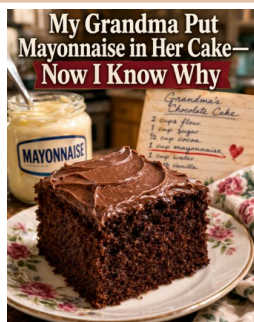


My Grandma Put Mayonnaise in Her Cake-Now I Know Why

Why Mayonnaise Works in Cake



OVEN
350°F

TIME
30 to 35 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cups all-purpose flour
1 cup granulated sugar
1/2 cup unsweetened cocoa powder
2 teaspoons baking soda
1/4 teaspoon salt
1 cup mayonnaise
1 cup water
2 teaspoons vanilla extract
Optional frosting:
1/2 cup unsalted butter, softened
1/4 cup cocoa powder
2 cups powdered sugar
2 to 3 tablespoons milk
1 teaspoon vanilla extract

DIRECTIONS

1. Preheat your oven to 350°F. Grease and flour an 8x8-inch baking pan or a 9-inch round cake pan.
2. In a large bowl, whisk together the flour, sugar, cocoa powder, baking soda, and salt.
3. Add the mayonnaise, water, and vanilla extract.
4. Stir until the batter is smooth and fully combined, being careful not to overmix.
5. Pour the batter into the prepared pan and smooth the top.
6. Bake for 30 to 35 minutes, or until a toothpick inserted in the center comes out clean.
7. Let the cake cool completely before frosting or serving.
8. For the frosting: Beat the softened butter until smooth.
9. Add cocoa powder, powdered sugar, milk, and vanilla.
10. Mix until fluffy and spreadable, then frost the cooled cake.

SWAPS & NOTES

Full-fat mayonnaise works best here for the richest texture.
You can use any standard brand you already have in the fridge.

For the cocoa powder, unsweetened natural cocoa is classic, but Dutch-process cocoa can give the cake a slightly darker, smoother chocolate flavor.

If you want to dress it up, this cake is great with chocolate frosting, a dusting of powdered sugar, or even a simple glaze.

TIPS FOR SUCCESS

Do not overmix the batter once the wet ingredients go in.

Stir just until everything is combined so the cake stays tender.

Use room-temperature mayonnaise if possible, since it blends more smoothly into the batter.

And if you want the cleanest slices, let the cake cool fully before frosting or dusting with powdered sugar.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/my-grandma-put-mayonnaise-in-her-cake-now-i-know-why/>