

Chocolate-Mayonnaise Cake

Source: Melissa Clark, New York Times Cooking

Ingredients

- ¼ cup unsweetened cocoa powder
- 1 to 2 oz bittersweet chocolate, optional
- ¾ cup boiling water, hot coffee, or Earl Grey tea
- ⅔ cup mayonnaise
- ¼ tsp kosher salt
- 1½ tsp baking soda
- ¾ cup sugar
- 1 tsp vanilla, or a dash of bourbon or whiskey, optional
- 1½ cups flour
- powdered sugar, for finishing

Method

1. To a large mixing bowl, add the cocoa powder and chopped bittersweet chocolate (if using). Pour in the boiling liquid, and let it sit for a few minutes, then whisk until smooth. The chocolate will have melted, if you used it, and the cocoa dissolved.
2. Whisk in the mayonnaise, salt, baking soda, and ¾ cup sugar until smooth. Then whisk in a teaspoon of vanilla extract, if you have it (or a dash of bourbon or brandy, or just leave it out entirely). Finally, whisk in 1½ cups flour, mixing vigorously to eliminate any lumps.
3. Grease an 8 or 9" pan (square, round, any shape is good). Pour the batter into the pan, and bake at 350°F for 22 to 40 minutes, until the top springs back when the center is lightly pressed. The deeper the pan, the longer it will take to bake through.
4. Let cool, and sprinkle with powdered sugar to finish.

Notes

You can use cream cheese frosting, fudge icing, or a glaze, but the powdered sugar is really enough. This is wonderful with a blob of whipped cream.