

INGREDIENTS

2 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1 1/4 tsp. baking soda
1/4 tsp. baking powder
3 eggs
1 2/3 cups sugar
1 tsp. vanilla extract
1 cup Hellmann's® or Best Foods® Real Mayonnaise
1 1/3 cups water

NUTRITIONAL INFORMATION

METHOD

- 1 PREHEAT oven to 350°. Grease and lightly flour two 9-inch round cake pans*; set aside.
- 2 COMBINE flour, cocoa, baking soda and baking powder in medium bowl; set aside.
- 3 BEAT eggs, sugar and vanilla in large bowl, with electric mixer at high speed, for 3 minutes or until light and fluffy. Beat in Hellmann's® or Best Foods® Real Mayonnaise at low speed until blended. Alternately beat in flour mixture with water, beginning and ending with flour mixture. Pour into prepared pans.
- 4 BAKE 30 minutes or until toothpick inserted in centers comes out clean. Cool 10 minutes on wire racks; remove from pans and cool completely. Frost, if desired, or sprinkle with confectioners sugar.

REVIEWS

1-4 of 4 Reviews

[Write a review](#)

" Yummy ! "

@@roxie



" Best, rich, dense moist cake ever! "

@@My D



" Perfect chocolate cake "

@@Pearl

