

Chocolate Mayonnaise Cake

From Elizabeth at [OhioThoughts Blog](http://OhioThoughtsBlog.blogspot.com)

Ingredients:

2 cups all-purpose Flour
2 teaspoons baking soda
½ teaspoon salt
1 cup sugar
4 tablespoons cocoa powder (I added more)
1 cup Hellman's mayonnaise (not Miracle Whip)
1 cup cold coffee (brewed or made with instant)
1 teaspoon vanilla
Mini or regular semi-sweet chocolate chips (optional)

Directions:

Mix together dry ingredients.

Mix in mayo, coffee and vanilla. Beat on medium speed of a mixer for 2 minutes or until smooth.

Pour batter evenly into greased and lightly floured bundt pan, 2 round cake pans or a 9 x 13 baking pan.

Here is where you can add a handful (about 1 cup) of semi-sweet chocolate chips to the batter. Just drop them in and let them sink into the batter before baking.

Bake at 350 degrees for 25 to 35 minutes or until a toothpick inserted in the center come out clean. Do Not Over Bake.

Let cool in pan for 10 minutes. Loosen cake from side of pan, remove and then place on plate or platter. A sheet cake can remain in the pan to cool.

Let cool completely before frosting.

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