



## Chocolate Mayonnaise Cake (dairy-free)

250g self raising flour  
220g sugar  
1 ½ teaspoons baking powder  
4 teaspoons cocoa powder  
1 teaspoon vanilla essence  
200g mayonnaise (I wouldn't chance 'Light/Diet' mayo)  
220ml boiling water

Grease and line the bottom of the tin (8 inch round). Heat oven to 180°C.

Mix all the ingredients except the boiling water. You don't have to be too thorough about this as the boiling water breaks everything up nicely!

Re-boil the kettle, add the water, transfer to tin and bake immediately. The baking powder contains bicarb, which gives off CO<sub>2</sub> when the water is added, so quick transfer into the oven is crucial for a nice, spongy cake. Bake for about 45 mins, test with skewer. Leave in the tin to cool completely before removing as it's a bit crumbly.

Doubling the recipe is quite neat as you can use a whole 400g jar of mayonnaise!

## or try ... Ginger Mayonnaise Cake

250g self raising flour  
200g sugar  
1 ½ teaspoons baking powder  
1 heaped teaspoon ground ginger  
1 teaspoon vanilla essence  
1 generous tablespoon black treacle  
1 generous tablespoon golden syrup  
200g mayonnaise (I wouldn't chance 'Light/Diet' mayo)  
220ml boiling water

Gooseberries, rhubarb or chopped apple optional – if added it makes a lovely pudding.

Grease and line the bottom of the tin (8 inch round). Heat oven to 180°C. Mix all the ingredients except the boiling water.

Re-boil the kettle, add the water, transfer to tin and bake immediately. Takes about 50-60 mins if fruit added, otherwise 45 mins. Leave in the tin to cool completely before removing, or enjoy hot as a pudding (adding fruit makes it more moist).

Enjoy!!!