



WHATSheATE



# Chocolate Mayonnaise Cake with Sour Cream Frosting



Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



652 kcal

DESSERT

## Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 1.8 teaspoons baking soda
- ☐ 4 cups confectioners' sugar sifted
- ☐ 0.8 cup tablespoon dutch-process cocoa powder dark (Hershey's )
- ☐ 3 large eggs
- ☐ 1 teaspoon espresso powder
- ☐ 10.1 oz flour all-purpose

- ☐ 7 oz granulated sugar
- ☐ 0.5 cup brown sugar light packed (4 oz)
- ☐ 1.3 cups mayonnaise
- ☐ 0.3 teaspoon salt salted (omit if using butter)
- ☐ 0.5 cup cup heavy whipping cream sour room temperature
- ☐ 10.5 tablespoons butter unsalted softened cut into chunks and
- ☐ 0.8 cup cocoa powder unsweetened
- ☐ 2 teaspoons vanilla extract
- ☐ 1.3 cups water

## Equipment

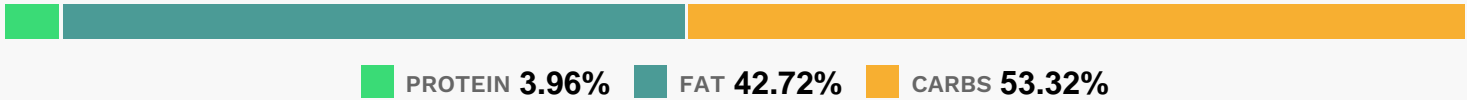
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ baking pan
- ☐ stand mixer

## Directions

- ☐ Preheat oven to 350 degrees F. Spray two 9×2 inch round metal baking pans with flour-added baking spray ( Baker's Joy) and line the bottom with circles of parchment (just to be safe!).In a large saucepan, boil the water.
- ☐ Remove from heat and add the espresso powder and cocoa powder. Stir until smooth and set aside.In the bowl of a stand mixer, beat the eggs, sugar and brown sugar for a full 7 minutes or until thick and light.
- ☐ Add the mayonnaise and vanilla and beat on medium until combined.In a second bowl, thoroughly mix together the flour, baking powder, baking soda, cocoa powder and salt..
- ☐ Add to the egg mixture and stir until mixed.

- ☐
- Pour in the cocoa mixture and stir well. Batter will be thin.
- ☐
- Pour into prepared pans and bake on center rack for 30 minutes.
- ☐
- Remove from oven and let cool on a wire rack for 10 minutes. Invert cakes on a cooling rack, peel away the parchment (if you used it), and let cool completely.To make the sour cream frosting, beat the butter and cocoa powder in a large mixing bowl until mixed. Gradually add the confectioners' sugar (and salt, if using) and sour cream and beat until smooth. Beat in the vanilla.

## Nutrition Facts



### Properties

Glycemic Index:28.09, Glycemic Load:24.81, Inflammation Score:-6, Nutrition Score:12.09608704532%

### Flavonoids

Catechin: 6.97mg, Catechin: 6.97mg, Catechin: 6.97mg, Catechin: 6.97mg Epicatechin: 21.12mg, Epicatechin: 21.12mg, Epicatechin: 21.12mg, Epicatechin: 21.12mg Quercetin: 1.08mg, Quercetin: 1.08mg, Quercetin: 1.08mg, Quercetin: 1.08mg

### Nutrients (% of daily need)

Calories: 651.82kcal (32.59%), Fat: 32.28g (49.66%), Saturated Fat: 11.34g (70.88%), Carbohydrates: 90.66g (30.22%), Net Carbohydrates: 86.04g (31.29%), Sugar: 65.37g (72.63%), Cholesterol: 88.52mg (29.51%), Sodium: 347.01mg (15.09%), Alcohol: 0.23g (100%), Alcohol %: 0.16% (100%), Caffeine: 27.34mg (9.11%), Protein: 6.73g (13.46%), Vitamin K: 39.42µg (37.54%), Manganese: 0.59mg (29.65%), Copper: 0.47mg (23.6%), Selenium: 14.94µg (21.34%), Fiber: 4.62g (18.49%), Iron: 2.99mg (16.61%), Magnesium: 63.29mg (15.82%), Phosphorus: 147.06mg (14.71%), Vitamin B2: 0.24mg (13.95%), Folate: 55.18µg (13.8%), Vitamin B1: 0.21mg (13.71%), Vitamin A: 451.1IU (9.02%), Vitamin B3: 1.7mg (8.51%), Vitamin E: 1.24mg (8.3%), Zinc: 1.15mg (7.67%), Potassium: 243.07mg (6.94%), Calcium: 52.9mg (5.29%), Vitamin B5: 0.42mg (4.22%), Vitamin D: 0.48µg (3.2%), Vitamin B12: 0.18µg (3.01%), Vitamin B6: 0.05mg (2.73%)