

Ultimate Mayonnaise Cake

 Dairy Free

READY IN



60 min.

SERVINGS



15

CALORIES



378 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 2 cups flour all-purpose
- 1 cup mayonnaise
- 0.1 teaspoon salt
- 2 cups bittersweet chocolate
- 4 tablespoons cocoa powder unsweetened
- 1 teaspoon vanilla extract
- 1 cup water

1.5 cups granulated sugar white

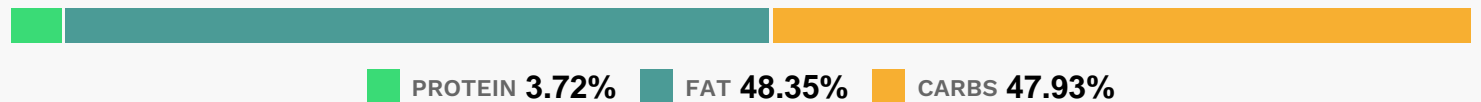
Equipment

- bowl
- frying pan
- oven
- toothpicks

Directions

- Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan.
- In a large bowl mix together flour, sugar, cocoa, baking soda and salt. Make a well in the center and pour in the water, vanilla and mayonnaise.
- Mix well, then stir in the chocolate chips.
- Pour batter into prepared pan.
- Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Nutrition Facts



Properties

Glycemic Index:13.01, Glycemic Load:23.21, Inflammation Score:-3, Nutrition Score:7.6926087432581%

Flavonoids

Catechin: 0.86mg, Catechin: 0.86mg, Catechin: 0.86mg, Catechin: 0.86mg Epicatechin: 2.62mg, Epicatechin: 2.62mg, Epicatechin: 2.62mg, Epicatechin: 2.62mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 378.12kcal (18.91%), Fat: 20.52g (31.57%), Saturated Fat: 7.02g (43.88%), Carbohydrates: 45.76g (15.25%), Net Carbohydrates: 42.95g (15.62%), Sugar: 28.71g (31.9%), Cholesterol: 7.67mg (2.56%), Sodium: 264.08mg (11.48%), Alcohol: 0.09g (100%), Alcohol %: 0.13% (100%), Caffeine: 23.13mg (7.71%), Protein: 3.55g (7.11%), Vitamin K: 26.1µg (24.86%), Manganese: 0.48mg (23.83%), Copper: 0.37mg (18.64%), Iron: 2.48mg (13.75%), Magnesium: 51.73mg (12.93%), Selenium: 8.27µg (11.81%), Fiber: 2.81g (11.24%), Vitamin B1: 0.14mg (9.39%), Phosphorus: 91.61mg

(9.16%), Folate: 31.67 μ g (7.92%), Vitamin B2: 0.1mg (6.11%), Vitamin B3: 1.21mg (6.05%), Zinc: 0.85mg (5.68%), Potassium: 174.19mg (4.98%), Vitamin E: 0.64mg (4.26%), Calcium: 20.58mg (2.06%), Vitamin B5: 0.17mg (1.72%)