

Ted's Hundred Dollar Chocolate Cake

Cake:

2 cup flour
1 cup sugar
½ cup cocoa
1 ½ tsp baking soda
1 ½ tsp baking powder
1 cup mayonnaise
1 cup cold water
2 tsp vanilla

Icing:

1 cup sugar
¼ cup butter
¼ cup cocoa
¼ cup milk

Cake: Preheat oven to 350 degrees. Sift flour, cocoa, baking soda, baking powder and salt together. Combine mayo, and water. Add to dry ingredients. Add vanilla last. Mix well. Bake at 350 degrees for about 35 minutes. Test for doneness - toothpick comes out clean

Icing: Combine sugar, butter, cocoa and milk in a saucepan. Bring to a rolling boil for one minute. Remove and beat until cool. Quickly add vanilla, beat well and ice when cake is cool.

Notes: My Dad baked this cake with my Grandmother as a teenager. It is worth the trouble.