

# Chocolate Mayonnaise Cake



## Ingredients: For the cake

2 cups all purpose flour  
1 cup sugar  
6 T cocoa powder  
¼ t salt  
2 t baking soda  
1 cup mayonnaise- no substitutes  
1 cup cold Nantucket Blend K-Cup  
1 t vanilla

## Directions: for cake

- Sift together dry ingredients – set aside
- In mixing bowl combine mayonnaise, cold coffee and vanilla.
- Add sifted dry ingredients incrementally
- Beat until smooth – scraping sides of bowl often
- Pour into greased and floured 9 x 13 pan.
- Bake at 350 for 25 to 35 minutes- Do not over bake

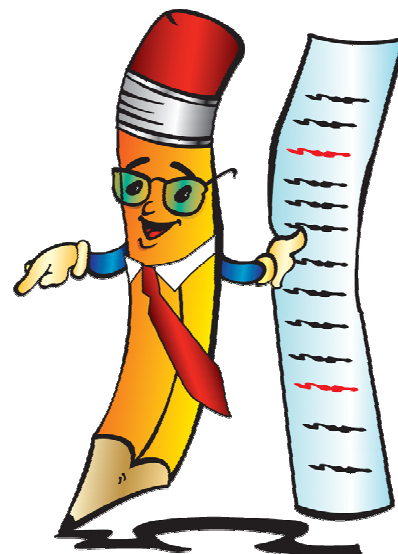


## Ingredients: Chocolate Rum Butter Cream Frosting

3 sticks unsalted butter  
Pinch of salt  
1 T vanilla or almond extract  
2 lbs powdered sugar  
4 T half & half  
1 Cup cocoa powder  
2 T dark or white rum

## Directions: For Frosting

In a large mixing bowl, cream butter until light and fluffy. Slowly add confectioner's sugar, one cup at a time creaming well each time until completely incorporated. Add extract, salt, half & half and mix well. Add cocoa powder and mix again until light and fluffy. Then add rum and mix again. Frost cake immediately.



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