

## The Best Easy Chocolate Cake (aka Emergency Chocolate Cake)

Carolyn T's  
Main Cookbook

Servings: 9

Author: Keith Dresser, from Cook's Illustrated, March/April, 2009



The  
Best Ever  
Chocolate Cake

- 1 1/2 cups all-purpose flour, unbleached
- 1 cup sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon table salt
- 1/2 cup Dutch-process cocoa powder
- 2 ounces bittersweet chocolate, chopped fine
- 1 cup hot coffee
- 2/3 cup mayonnaise
- 1 large egg
- 2 teaspoons vanilla extract
- Powdered sugar for the top (optional)**

*Serving Ideas: Serve with a glass of ice-cold milk, or vanilla ice cream.*

**Blog: Carolyn T's Blog:**  
<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 336 Calories; 19g Fat (47.8% calories from fat); 5g Protein; 42g Carbohydrate; 2g Dietary Fiber; 29mg Cholesterol; 240mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 2 Fat; 1 1/2 Other Carbohydrates.*

*Notes: This method, using mayonnaise, comes from the era of World War II, when eggs and butter were hard to come by. But mayonnaise was on most home shelves, so somebody used ingenuity and came up with a method of baking a cake with it. This recipe has been updated with an additional egg, hot coffee and bittersweet chocolate.*

*Description: Adapted from an old wartime recipe using mayonnaise as the fat.*

1. Adjust oven rack to middle position and heat oven to 350. Lightly spray an 8-inch square baking dish with nonstick cooking spray.
2. Whisk flour, sugar, baking soda, and salt together in a large bowl.
3. In a separate bowl combine cocoa and chocolate; pour hot coffee over cocoa mixture and whisk until smooth. Let cool slightly. Add mayonnaise, egg and vanilla and stir until combined and chocolate is melted..
4. Stir chocolate mixture into dry ingredients and stir until combined.
5. Scrape batter into prepared pan and smooth top. Bake until wooden skewer inserted into center of cake comes out with a few crumbs attached, 30-35 minutes.
6. Let cake cool in pan on wire rack, 1-2 hours, and serve straight from the pan; or turn cake out onto serving platter and dust with powdered sugar.