

DIANE 'S MAYONNAISE CHOCOLATE CAKE



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500 ml cake flour

3 eggs

125 ml cocoa

400 ml sugar

250 ml Cross & Blackwell mayonnaise

10 ml baking powder

10 ml bi-carbonate of soda

5 ml vanilla essence

330 ml warm water

Sift dry ingredients together twice.

Beat egg, sugar, and vanilla until creamy.

Add mayonnaise and mix.

Add dry ingredients gradually adding water.

Bake at 180°C for 40 – 50 mins.

Recipe and photo: Diane Roode Hancox

Tweede foto en verandering: Diane Roode Hancox

Ek het die resep 2 keer aangemaak vir 'n pankoek en ook die volgende versiering dubbeld aangemaak:

BUTTER CREAM ICING:

150 g Butter/Margarine

3 cups icing sugar

4 Tablespoons coco

2 Tablespoons lemon juice

1 Tablespoons full fat cream cheese or milk (ek het cream cheese gebruik)