

# Egg Free, Vegan, Chocolate Mayonnaise Cake!

## Ingredients:

- 225g – Plain Flour
- 75g – Cocoa Powder
- 1 1/2 tsp – Bicarbonate of Soda
- 4 1/2 tsp – Baking Powder
  
- 275g – Caster Sugar
- 1 tsp – Vanilla Essence
- 300g – Egg Free Mayo (ie Mayola by GranoVita)
- 250ml – water

## Icing:

- 250g – Icing Sugar
- 4 tbs – Cocoa Powder
- 100g – Vegan margarine
- 1 1/2 tsp – Vanilla Essence



## Method:

1. Preheat oven to around 180 degrees Centigrade (350F)
2. Prepare two non-stick 8 or 9 inch round cake pans (or grease and line if not using non-stick)
3. In a separate bowl, sift the flour, cocoa, bicarb and baking powder, and mix lightly. Then set-aside
4. In a mixer if you have one, (or a large bowl if not), combine the sugar, vanilla essence, and tub of egg free mayo.
5. Mix together for a couple of minutes (but don't be put off by the strong mayo smell.. that disappears quickly with cooking)
6. Add the sifted dry ingredients slowly, alternating with the water, into the mixer, and combine slowly but thoroughly.
7. Pour into the two prepared cake tins (about 550g of mix per tin), and bake for 35-40 minutes (until a skewer inserted into the middle, comes out clean). Try not to open the oven too early though.
8. Remove from oven, and allow to cool for about 10 minutes, before turning out onto wire cooling rack.
9. You can eat it without the icing, but if you do want the icing, wait until it's almost cool before adding (otherwise it melts).

## Icing:

1. Sift the icing sugar and cocoa into a clean mixing bowl
2. Add the butter, and vanilla essence.
3. Whisk thoroughly (ideally with an electric mixer on slow).. It will seem too dry for a good few minutes, but keep with it, it will suddenly change to lovely smooth icing.
4. Add about a third of the icing between the layers, another third on top, and the remaining icing around the sides.

## Serving:

- This cake seems to last 3 days without any loss to taste or texture, if kept in under cover (ie an up-turned large bowl). I can't tell you how much longer though, it's always eaten pretty quickly!
- Don't try and eat too much too soon. It's surprisingly rich, and very moorish, but pace yourself!
- You could also add some thick clotted cream or rich vanilla ice-cream when serving, but it works just as well without too.