

Chocolate Mayonnaise Sheet Cake

It wouldn't be a Carson Valley Meats Recipe Book without our favorite meal of the day-dessert! We found a deliciously wonderful recipe that you can make in a (you guessed it) 9x13 dish! Don't wrinkle your nose at the mention of mayo, it replaces the oil or butter to make the dish light, fluffy, and moist. You can follow our icing recipe or use your own to top off this delicious cake.

Ingredients:

2 cups all-purpose flour
2/3 cup unsweetened cocoa
1 tsp baking soda
1 tsp ground cinnamon
1/4 tsp table salt
1/4 tsp baking powder
Shortening
3 large [CVM farm fresh eggs](#)
1 2/3 cups firmly packed light brown sugar
2 tsp vanilla extract
1 cup mayonnaise
1 1/3 cups hot water

For The Frosting:

1 (8-oz.) package cream cheese, softened
1/2 cup butter, softened
2 tsp vanilla extract
1 (32-oz.) package powdered sugar
1/2 cup unsweetened cocoa
5 to 6 tbsp heavy cream

Instructions:

Preheat oven to 350°F. Whisk together flour and next 5 ingredients in a medium bowl. Grease (with shortening) and flour a 13- x 9-inch pan.

Beat eggs, sugar, and vanilla at medium-high speed with a heavy-duty electric stand mixer about 3 minutes or until mixture is very light brown and ribbons form when beater is lifted. Add mayonnaise, and beat at low speed until combined.

Add flour mixture to egg mixture alternately with hot water, beginning and ending with flour mixture. Beat at low speed just until blended after each addition.

Pour batter into prepared pan. Bake at 350°F for 30 to 35 minutes or until a wooden pick inserted in center comes out clean. Cool completely on a wire rack (about 1 hour). Spread your preferred frosting onto the cake.



For The Frosting:

Beat the first 3 ingredients at medium speed with an electric mixer until creamy.

Whisk together powdered sugar and cocoa in a medium bowl; gradually add to butter mixture alternately with 5 Tbsp. cream. Beat at low speed until blended after each addition. (If needed, add up to 1 Tbsp. cream, 1 tsp. at a time, to reach desired consistency.) Increase speed to medium, and beat for 1 to 2 minutes or until light and fluffy.

Adapted from [Southern Living](#).

