

COCOA CAKE

INGREDIENTS

- 3 C Whole wheat pastry flour **OR** gluten-free flour of your choice
- 1/3 C Cocoa
- 1 1/2 t Baking soda
- 1 1/2 C Water
- 1 1/2 C Sugar substitute
- 2 1/4 t Baking powder
- 1 1/2 C Smart Beat non-fat mayonaise **OR** one of the other choices shown below
- 1 1/2 t Vanilla
- Non-stick cooking spray



DIRECTIONS

- 1 Pre-heat oven to 350 F
- 2 Spray cake pan with non-stick cooking spray
- 3 Add the dry ingredients to a bowl & add the mayonaise
- 4 Little by little stir in the water & vanilla until the mix is blended and the batter is smooth
- 5 Pour the mix into the prepared cake pan
- 6 Bake for 55 minutes or until the cake springs back when touched
- 7 Don't remove cake from the pan for at least 30 minutes
- 8 Use a plastic knife to loosen the cake from the sides & for loosening the cake from the base

BAKING NOTES

- 1 If you are making a layer cake with 2 pans, bake only for 30 minutes.
- 2 If you're making cupcakes, place the cupcake pan on the middle shelf of your oven & bake for 45 - 60 minutes **OR** until a wooden toothpick comes out clean.

PRODUCT NOTES

- 1 Earth Balance's mayo product is vegan, cholesterol-free, egg-free, dairy-free & non-GMO.
- 2 Smart Beat & Kraft mayo in fat-free & only 10 calories per serving.

