

# Mother Tuckers Mayonnaise Cake

*Marlene Tucker Nearhoff*

*Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991*

*1 cup mayonnaise  
1 cup cold water  
1 teaspoon vanilla  
2 cups flour  
1 cup sugar  
2 teaspoons baking soda  
1 teaspoon salt  
4 tablespoons cocoa*

Preheat the oven to 350 degrees.

In a bowl, beat together the mayonnaise, cold water and vanilla.

In another bowl, sift together the flour, baking soda and cocoa. Add the sugar and salt. Fold into and mix with the liquid ingredients. Mix well. The batter will be a bit lumpy.

Transfer the batter to a loaf pan or one-layer cake pan.

Bake 40 to 50 minutes for a loaf pan or 30 to 40 minutes for a cake pan.

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Per Serving (excluding unknown items): 3323 Calories; 192g Fat (49.8% calories from fat); 32g Protein; 403g Carbohydrate; 14g Dietary Fiber; 77mg Cholesterol; 5918mg Sodium. Exchanges: 13 1/2 Grain(Starch); 1/2 Lean Meat; 16 1/2 Fat; 13 1/2 Other Carbohydrates.