



# Chocolate Depression Mayonnaise Cake

## The First Bite That Stole My Heart

The first time I tasted this cake, rich chocolate melted on my tongue. The hint of coffee made it deep, not sweet. A neighbor brought it over after my dog passed. Comfort food at its finest. **Ever wondered how mayo makes a cake so moist?** It's magic in a pan. Try it once, and you'll crave it forever. Share your first bite memory below—was it love at first taste?

## My Cake Disaster Turned Win

I once forgot the espresso powder and panicked. The cake still baked up fluffy, but lacked that earthy kick. Lesson learned: mistakes can still

taste good. **Cooking isn't about perfection—it's about showing up.** That's why home baking matters. It's love, mess and all. Ever had a kitchen flop that turned out okay? Tell me in the comments!

## Why This Cake Works

– Mayo replaces eggs and oil, giving it a tender crumb. – Espresso powder (if you use it) amps up the chocolate. **Which flavor combo surprises you most—mayo in cake or coffee with chocolate?** Vote with a reply. The textures? Silky inside, crisp edges. Pure joy.

## A Slice of History

This cake dates back to the 1930s. Families used mayo when eggs were scarce. \*Did you know some called it “war cake”?\* It's thrifty, but tastes luxurious. A reminder that good food adapts. Want more vintage recipes? Let me know—I've got a notebook full.





## Chocolate Depression Mayonnaise Cake

## Ingredients:

Ingredient	Amount	Notes
Flour	2 cups	
Baking soda	2 teaspoons	
Cocoa powder	1/3 cup	
Instant espresso powder	1 teaspoon	Optional
Fine sea salt	1/2 teaspoon	
Milk	1 cup	
Sugar	1 cup	
Mayonnaise	1 cup	
Vanilla extract	1 teaspoon	
Best Chocolate Frosting	As needed	For topping

## How to Make Chocolate Depression Mayonnaise Cake

### Step 1

See also Creamy Eggnog Cheesecake Holiday Dessert  
Preheat your oven to 350°F. Grease a 9×13 pan well. This stops the cake from sticking. Set it aside for later. **Step 2** Whisk flour, baking soda, cocoa, and espresso powder. Sifting avoids lumps. Dry mixes bake evenly. Keep it fluffy. **Step 3** Beat milk, sugar, mayo, and vanilla. Mix slow at first. Scrape the bowl edges. Blend till smooth. **Step 4** Add dry mix to wet in batches. Stir just till combined. Overmixing makes cake tough. Fold gently. **Step 5** Pour batter into the pan. Bake 25–30 minutes. Toothpick should come out clean. Cool fully before frosting. (Hard-learned tip: Room-temp mayo blends smoother. Cold mayo can

leave tiny lumps.) **What's the secret to a moist cake? Share below! Cook Time:** 25-30 minutes **Total Time:** 45 minutes **Yield:** 12 servings **Category:** Dessert, Cake

## Fun Twists on Classic Chocolate Cake

**Spicy Kick** Add 1/2 tsp cayenne to the dry mix. Heat plays nice with chocolate. Surprise your taste buds. **Peanut Butter Swirl** Drop spoonfuls of peanut butter on batter. Swirl with a knife. Bake as usual. Nutty goodness inside. **Orange Zest** Stir in 1 tbsp orange zest. Citrus brightens rich chocolate. Frost with vanilla for contrast. **Which twist would you try first? Vote in the comments!**

## Serving Ideas for Your Chocolate Cake

Top slices with fresh berries. Add whipped cream for extra flair. Serve warm with ice cream. Pair with cold milk or coffee. For adults, try a glass of red wine. Both complement chocolate well. **Which would you choose tonight? Tell us below!**



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### Storing and Serving Tips

Keep this cake fresh by storing it covered at room temp for 3 days. For longer storage, freeze slices wrapped in foil. Thaw overnight before serving. \*Fun fact\*: Depression-era cooks used mayo instead of eggs—it keeps cakes moist! Reheat slices for 10 seconds in the microwave for a warm treat. Double the batch and freeze half for busy weeks. Why this matters: Moist cakes taste better day two as flavors settle. Ever tried freezing cake? Share your tips below!

See also [Lemon Blueberry Delight Cake](#)

### Troubleshooting Common Issues

Cake too dense? Check your baking soda—it might be old. Dry texture? Overmixing toughens the batter; stir just until combined. Cracked top? Oven too hot—use an oven thermometer to check. Why this matters: Small tweaks make big differences in baking. My neighbor once salvaged a dry cake by poking holes and drizzling with warm milk. What's your best cake fix?

### Your Questions Answered

**Q: Can I make this gluten-free?** A: Yes! Swap flour for a 1:1 gluten-free blend. Add 1/2 tsp xanthan gum. **Q: How far ahead can I bake it?** A: Frost day-of, but bake up to 2 days early. Wrap tightly. **Q: What can I use instead of mayo?** A: Sour cream or plain yogurt work. Avoid low-fat versions. **Q: Can I halve the recipe?** A: Yes! Use an 8×8 pan. Bake 20-25 minutes. **Q: Why espresso powder?** A: It deepens chocolate flavor. Skip if you dislike coffee. Vote: Love it or leave it?

## Final Thoughts

This cake's rich history and simple steps make it a keeper. Share your creations with **Savory Discovery on Pinterest**—I'd love to see your twists! Happy cooking! —Elowen Thorn.



**You need to try !**



[Savorydiscovery.com](http://Savorydiscovery.com)

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# **Chocolate Depression Mayonnaise Cake**

Author: Elowen Thorn



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## Chocolate Depression Mayonnaise Cake | 17

Difficulty: **Beginner**



## Chocolate Depression Mayonnaise Cake | 18

Prep time: **15 minutes**



## Chocolate Depression Mayonnaise Cake | 19

Cook time: **30 minutes**



## Chocolate Depression Mayonnaise Cake | 20

Rest time:





## Chocolate Depression Mayonnaise Cake | 21

Total time: **45 minutes**



## Chocolate Depression Mayonnaise Cake | 22

Servings: **12 servings**



## Chocolate Depression Mayonnaise Cake | 23

Calories: **204 kcal**

Best Season: **Summer**

## **Description**

A rich and moist chocolate cake made with mayonnaise for a unique



texture and flavor.

## Ingredients

- ☐ 2 cups flour
- ☐ 2 teaspoons baking soda
- ☐ 1/3 cup cocoa powder
- ☐ 1 teaspoon instant espresso powder , optional
- ☐ 1/2 teaspoon fine sea salt
- ☐ 1 cup milk
- ☐ 1 cup sugar
- ☐ 1 cup mayonnaise
- ☐ 1 teaspoon vanilla extract

## Instructions

1. Preheat the oven to 350°F. Coat a 9×13 baking pan with cooking spray or vegetable shortening. Set aside.
2. Sift or whisk together the flour, baking soda, cocoa powder and espresso powder (if using). Set aside.
3. In a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, beat together milk, sugar, mayonnaise, and vanilla.
4. Slowly add dry ingredients, mixing well after each addition, but only until just mixed.
5. Pour the cake batter into the prepared 9×13 baking dish.
6. Bake for 25-30 minutes or until it passes the toothpick test. Allow to cool completely.
7. Frost with our Best Chocolate Frosting recipe or another frosting recipe of your choice.

## Notes

If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Chocolate, Mayonnaise, Cake, Depression Cake, Dessert

See also [Oatmeal Pancakes II Recipe](#)