

Chocolate Mayonnaise Cake with Raspberry Sauce

Shopping List:

- 1 cup sugar
- 2 cups flour
- 2 teaspoons soda
- 2 tablespoons cocoa
- ¼ teaspoons salt
- 1 cup mayonnaise
- 1 cup water
- 1 teaspoon vanilla

Sauce:

- 2 cups fresh or frozen raspberries
- 1 ½ cups water
- sugar to sweeten
- cornstarch to thicken

Directions:

Sift together all dry ingredients, then add 1 cup mayonnaise, 1 cup water, and 1 teaspoon vanilla. Beat until well blended. Bake 45-60 minutes in dutch oven with coals on top and bottom for first 15 minutes, then just from top for the remainder of the time.

Cook all together to make sauce. Serve with cake.