

Mayo Makes Any Meal

(NAPSA)—Home cooks in need of quick and easy ways to keep everyone fed are keeping their pantry stocked with cooking basics like mayonnaise. Beyond the tuna sandwich, this versatile favorite can be substituted for eggs in baking or used as the base for nearly any spread, sauce or dip—even chocolate cake!

DUKE'S® MAYONNAISE CHOCOLATE CAKE

- 6 Tbsp. cocoa**
- 3 cups all-purpose flour**
- 1 Tbsp. baking soda**
- ¼ tsp. salt**
- 1½ cups sugar**
- 1½ cups Duke's Mayonnaise**
- 1½ tsp. Sauer's Vanilla Extract**
- 1½ cups cold water**

Preheat oven to 350°F, grease and flour two 8-inch cake pans. Sift cocoa, flour, baking soda, salt and sugar into a medium bowl, mix well.



Combine Duke's Mayonnaise, vanilla and water in an electric mixer at low speed. Once smooth, slowly add dry mixture until just incorporated. Do not overbeat. Pour batter into cake pans and bake for 30 minutes or until a toothpick inserted in the center comes out clean. Cook and frost with your favorite icing.

Duke's Mayonnaise—the secret Southern cooks use to whip up a traditional holiday meal, a quick midweek dinner or a special treat like chocolate cake—is celebrating its 90th anniversary. The same homemade taste and special formula created by Eugenia Duke in 1917 is still used today, making Duke's a Southern staple. For additional uses for Duke's Mayonnaise, visit www.dukesmayo.com.