

This Retro Chocolate Cake Is Easy and Super Fudgy, Thanks to a Secret Ingredient

Ingredients

For the Cake:

- Nonstick cooking spray
- 320g all-purpose flour (11 1/4 ounces; 2 1/2 cups), plus more for dusting
- 60g unsweetened natural cocoa powder (2 ounces; 3/4 cup)
- 250g granulated sugar (8 3/4 ounces; 1 1/4 cups)
- 2 teaspoons (8g) baking powder
- 1 teaspoon (5g) baking soda
- 1/4 teaspoon Diamond Crystal kosher salt; for table salt, use half as much by volume
- 300ml strong black coffee (10 fluid ounces; 1 1/4 cups), at about 170°F (77°C)
- 300g mayonnaise (10 1/2 ounces; 1 1/4 cups)
- 1 teaspoon vanilla extract

For the Frosting:

- 200g unsalted butter (7 ounces; about 14 tablespoons), softened
- 40g cocoa powder (1 1/2 ounces; 1/2 cup), sifted
- 420g confectioners' sugar (15 ounces; 3 3/4 cups), sifted
- 2 tablespoons (30ml) whole milk
- 1 teaspoon vanilla extract

Directions

1. **For the Cake:** Adjust oven rack to middle position and preheat oven to 350°F (175°C). Using nonstick spray, grease a 9- by 13-inch baking pan, then dust with all-purpose flour, shaking out excess.
2. Using a fine-mesh sieve, sift flour and cocoa powder into a large bowl. Add sugar, baking powder, baking soda, and salt and whisk to combine.
3. In another large mixing bowl, whisk coffee, mayonnaise, and vanilla extract until well combined and the mixture resembles foamy, milky coffee, about 20 seconds. Add dry ingredients and whisk until mixture just comes together and no visible dry spots remain, about 30 seconds. (Batter will be slightly lumpy; this is fine. Do not overmix.)
4. Using a flexible rubber spatula, scrape batter into prepared pan. Bake until a cake tester inserted in the center comes out clean and cake pulls away slight from sides of pan, 35 to 38 minutes. Transfer pan to a wire rack and allow cake to cool completely, 1 1/2 to 2 hours.
5. **For the Frosting:** In the bowl of a stand mixer fitted with the paddle attachment or in a bowl using an electric hand mixer, beat butter on medium-high speed until creamy, about 30 seconds. Add confectioners' sugar and cocoa powder, followed by milk and vanilla extract. Mix on low speed until fully incorporated, then increase speed to medium-high and beat until smooth and fluffy, about 3 minutes more. Using a small offset spatula or flexible rubber spatula, spread frosting over cooled cake. Slice and serve.

Make-Ahead and Storage

The frosted cake can be loosely wrapped in plastic and refrigerated for up to 3 days—allow it to come to room temperature before eating.

Whole or sliced unfrosted cake can also be wrapped in a layer of plastic wrap, followed by a layer of foil, and frozen for up to 3 months. Thaw at room temperature.

