

Charlotte's Kitchen



Every recipe has a story to tell. This cake was named after the amount an unsuspecting lady paid for it while dining at the Waldorf Astoria. She couldn't pass on the Chocolate Cake. (Can you blame her?) It was so good she asked the Chef if she could get a copy of the recipe. He obliged and mailed it to her (along with an invoice attached for \$100.) Lucky for us I found it on the web searching for the perfect chocolate cake for our daughter's baby shower. I was intrigued that it didn't call for eggs; mayonnaise takes its place. This cake could become your go-to chocolate cake recipe like it is now mine. It's so easy! Maybe I should add a disclaimer: no eating it for breakfast ☺

\$100 Chocolate Cake

- 1 cup sugar
- 2 cups sifted cake flour
- 4 tablespoons Ghirardelli baking cocoa
- 2 teaspoons baking soda
- 1 cup water
- 2 tablespoons grape jelly
- 1 cup mayonnaise
- 1 teaspoon vanilla

Sift together:

- Sugar
- Flour
- Cocoa
- Baking soda

Mix together in separate bowl:

- Water
- Grape jelly
- Mayonnaise
- Vanilla



Add dry ingredients to mixture and mix on medium speed for about 1 minute until all is blended.

Pour into **two greased and floured 8 inch layer cake pans** and bake in a preheated 350 F oven for about 30 minutes. Cool thoroughly. Then frost cake.

Use the Ghirardelli Buttercream recipe on the side of the can for the cake's frosting; great dueling chocolate flavors!

Enjoy!

Charlotte

If you try this recipe, please let me know how you like it! I would love to hear your feedback ☺