



Cookie Nip

FLAVORING

A buttery sweet blend of vanilla bean and salted caramel

Chocolate Depression Cake

This recipe is for a delicious chocolate cake that was made popular during the Great Depression when many baking ingredients were rationed. The mayonnaise was used to replace the egg and oil that was traditionally used in baking. It is light and rich and continues to be enjoyed years after baking products are more readily available.

- 2 cups all-purpose flour
- 2/3 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 3 large eggs
- 1 2/3 cups granulated sugar
- 2 teaspoons Cookie Nip
- 1 cup mayonnaise
- 1 1/3 cups brewed coffee (you can substitute water)

Preheat oven to 350 degrees. Whisk together dry ingredients. Combine wet ingredients in a bowl and whisk until smooth. Add wet ingredients to dry ingredients and mix with a mixer. Batter will be thin. Prepare 2 or 3 8" round cake pans and pour in batter. Bake at 350 for 30 minutes. Once you can handle the warm pans with your hands, remove and cool on a plate or cooking rack. Frost with chocolate ganache.

Chocolate Ganache

- 1 cup heavy whipping cream
- 1 bag chocolate chips (you can use semi-sweet or milk chocolate)

In a small sauce pan on medium heat, steam the heavy whipping cream. Turn off heat. Pour in the chocolate chips and stir until the chocolate is smooth. Allow the ganache to cool off a bit before frosting the cake with it. The ganache will be very thick and rich so spread it thinly on the cake. Top with mini chocolate chips or fresh strawberries.