

5-INGREDIENT SUPER MOIST CHOCOLATE CAKE

Serves 8

INGREDIENTS

For the cake:

- 1 box (650g) chocolate cake mix
- 1 cup Nola Original Mayonnaise
- 1¼ cups milk

For the ganache topping:

- 1 cup cream
- 200g dark chocolate, broken into smaller pieces

METHOD

For the cake:

1. Preheat the oven to 180°C and grease a square ceramic baking dish (25cm x 25cm).
2. Sieve the chocolate cake mix into a large mixing bowl. Add the *top secret ingredient* – Nola Original Mayonnaise – and the milk and mix using an electric beater for about 2 minutes, until the batter is smooth and lump-free. **Chef's Tip: Oil + eggs = Mayonnaise!*
3. Pour the batter into the dish and bake in the oven for about 35-40 minutes. **Chef's Tip: Press the cake lightly; if it springs back, it's ready!*
4. Carefully transfer the dish to a cooling rack and allow to cool completely.

For the ganache topping:

1. Place the cream and chocolate in a heatproof bowl and heat in the microwave for about 1-2 minutes. **Chef's Tip: Ensure the cream does not boil.*
2. Stir until melted and a thick and glossy consistency achieved. Allow to cool slightly.
3. Pour the ganache over the top of the cake and smooth it out using a large spoon or palette knife. Allow the ganache to set for about 1 hour.
4. Serve this cake as a decadent tea-time treat and ENJOY!