

# Secret Chocolate Sensation

## Ingredients

- 1 pkg chocolate cake mix (with pudding in the mix)
- 1 cup Best Foods Real Mayonnaise
- 1 cup water
- 3 eggs

## Instructions

1. Grease and flour two 9-inch layer cake pans.
2. In a large bowl, combine all ingredients and blend at low mixer speed for 30 seconds.
3. Beat at medium speed for 2 minutes, or 300 strokes by hand.
4. Pour batter into the prepared pans.
5. Bake at 350°F for 30 to 35 minutes, or until the cake pulls away from the sides of the pans and springs back when touched lightly in the center.
6. Cool in pans for 10 minutes.
7. Remove from pans and cool completely on wire racks.
8. Fill and frost as desired.

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