

A Chocolate Pound Cake like John Glenn Loved

INGREDIENTS

4 cups Flour
2 cups Sugar
4 tsp Baking Soda
1 tsp Salt
8 tbl Cocoa Powder
2 cups Water (cold)
2 cups Mayonnaise
2 tsp Vanilla extract
Whipped cream for “icing”

INSTRUCTIONS

Mix flour, sugar, baking soda, salt and cocoa in a bowl. Add water, mayonnaise, and vanilla and mix well. Pour the batter into a greased tube pan and back at 350° for about an hour (use the toothpick test for doneness – insert a toothpick in the cake and if it comes out clean, it’s done). Let cool, then ice as you please with whipped cream.