

How to Make a Chocolate Mug Cake



Ingredients

- 1 ½ tablespoons chocolate chips
- 2 tablespoons butter or margarine
- 2 tablespoons sugar
- 1 tablespoon cocoa powder
- 1 egg
- ½ teaspoon pure vanilla extract
- Pinch of salt
- 2 tablespoons all-purpose flour
- ½ teaspoon baking powder

Directions

1. Add chocolate chips and butter to an 11 ounce mug.
2. Microwave on 50% power for 45 seconds. Stir with a fork to melt completely. If the chocolate chips still aren't melted, microwave for an additional 10-15 seconds on 50% power then stir.
3. Add sugar, cocoa powder, egg, and vanilla and stir.
4. Add salt, flour, and baking powder. Stir until smooth.
5. Place the mug back in the microwave on 50% power for 60 seconds. Cake is finished when edges of cake are slightly wet. If the cake is still completely wet, microwave for an additional 30 seconds at 50% power.

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Join Tamara Kushnir Groman at www.cje.net/cyberclub for a video presentation of this recipe.

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