

5-Minute MUG CAKES



VANILLA CAKE BATTER MUG CAKE



INGREDIENTS:

5 Tbsp flour	1 egg
1/4 tsp baking powder	2 tsp vanilla extract
3 Tbsp sugar	2 Tbsp butter, melted
1/4 cup milk	

INSTRUCTIONS:

1. Whisk together dry ingredients in a 16-ounce mug.
2. In a measuring cup, whisk together wet ingredients, then pour into the mug and stir until the batter is smooth.
3. Microwave for 50-70 seconds.

COFFEE CAKE IN A MUG



INGREDIENTS:

1 1/2 Tbsp butter, softened
2 1/2 Tbsp sugar
2 Tbsp applesauce
1/8 tsp vanilla extract
1/4 cup flour

TOPPING:

1 Tbsp brown sugar
1 Tbsp butter, softened
2 Tbsp flour
1/4 tsp cinnamon
1/8 tsp baking powder
pinch of salt
1/8 tsp cinnamon

INSTRUCTIONS:

1. In a 16-ounce mug, combine butter and sugar. Add applesauce, flour, baking powder, cinnamon, vanilla, and a pinch of salt. Stir until just combined.
2. For the topping, combine flour, brown sugar, and cinnamon in another small bowl. Cut in softened butter. Sprinkle over cake batter.
3. Microwave for 45-75 seconds. Be careful not to over-cook the cake.

FUDGY CHOCOLATE MUG CAKE



INGREDIENTS:

2 Tbsp unsalted butter	2 Tbsp cocoa powder
1/4 cup chocolate chips	1 Tbsp brown sugar
1/4 cup buttermilk	1/2 tsp vanilla extract
3 Tbsp sugar	2 Tbsp self-rising flour
	1 egg

INSTRUCTIONS:

1. In a small bowl, melt the butter in microwave. Stir in chocolate chips until they are melted, microwaving mixture for 10-15 seconds if needed.
2. Add the egg, buttermilk, sugar, vanilla, brown sugar, and cocoa powder. Whisk together until smooth.
3. Add the flour and stir until just combined.
4. Pour the batter into the mug. Do not fill mug more than halfway.
5. Microwave for 60-90 seconds.