

FIVE-MINUTE MUG CAKE

- 4 Tablespoons cake flour
- 4 Tablespoons white sugar
- 2 Tablespoons unsweetened cocoa powder
- 1 medium or small egg
- 3 Tablespoons milk
- 3 Tablespoons sunflower oil
- ½ Teaspoon vanilla extract
- 2 Tablespoons chocolate chips

Directions:

Mix flour, sugar, and cocoa powder in a large microwaveable cup (or bowl). Add egg and mix into the flour mixture (don't worry if it doesn't mix in completely).

Pour in the milk, oil, and vanilla extract. Mix well.

Add chocolate chips, mixing in a few in the middle/bottom of the cup, while letting a few stay near the top of the mixture.

Place the cup in the center of your microwave, cook on high for 1-½ to 2 minutes (depending on your microwave). Enjoy!

- *You can use All-Purpose flour too.*
- *Best served with ice cream or whipped cream*
- *In many cases, this will rise out of the top of cup or mug, so use a large one, or a microwaveable bowl if you don't want that to happen.*
- *For easy clean-up, butter the inside of the mug before starting.*
- *Enjoy right away – best when served freshly made.*

Recipe credit: Chocolates & Chai