

CHOCOLATE MUG CAKE



Craving a sweet treat but don't want to make a full cake?

Try an easy, one-serving mug cake!

To check out our video tutorial, visit the Moorsville Public Library's Virtual Program page:

<https://tinyurl.com/mplvirtual>

What you need:

One serving included in your packet:

- 2 Tbsp all-purpose flour
- 1 Tbsp unsweetened cocoa powder
- 1 Tbsp sugar
- 1/4 tsp baking powder
- a pinch salt

NOT included in your packet:

- 1 Tbsp cooking oil
- 2 Tbsp milk (regular or non-dairy)
- 1 Tbsp filling:
peanut/nut butter, fruit jam, caramel sauce, small candy like mini-peanut butter cup, chocolate chips, chocolate-hazelnut spread, honey

Directions:

1. In a ceramic mug, stir together the dry ingredients (from the left column). Make sure there are no clumps.
2. Stir in the vegetable oil and milk until the mixture is smooth.
3. Drop a tablespoon of filling into the center and push it down a little bit into the batter.
4. Microwave on high for one minute and then enjoy!

Microwave power varies slightly, so you may want to experiment with the cooking time. **CAREFUL: Filling will be hot!**

Adapted from BudgetBytes.com <https://bit.ly/3u8iL7D>