

# CHOCOLATE CAKE IN A MUG



## INGREDIENTS:

- 3 Tablespoons Plain White Flour
- 3 Tablespoons Sugar
- 1 Tablespoons Cocoa Powder
- 1/2 teaspoon Baking Powder
- 3 Tablespoons Milk
- 2 1/2 Tablespoons Oil (or melted butter)
- 1/4 teaspoon Vanilla Essence
- 1 1/2 Tablespoons Brown Sugar
- 1 teaspoon Cocoa Powder
- 3 Tablespoons Hot Water

## METHOD:

- 1) In a small bowl add the flour, sugar, 1st measure of cocoa powder and baking powder and stir well.
- 2) Add to this the milk, oil and vanilla essence and mix until fully combined.
- 3) Pour into a microwave proof oversized mug or dessert bowl (it will rise during baking)
- 4) Sprinkle over the brown sugar and second measure of cocoa powder
- 5) Carefully pour over the hot water
- 6) Cook in the microwave for 1 and a 1/2 minutes, remove carefully once cooked.
- 7) Serve warm with ice cream, cream, custard, or a delicious dessert sauce!