

3-Minute Mug Cakes 4 Ways

Mug cakes = the easiest dessert ever!

Chocolate Hazelnut Mug Cake

INGREDIENTS FOR ONE SERVING:

- 4 tablespoons flour
- 3 tablespoons sugar
- 2 tablespoons cocoa powder
- ½ teaspoon baking powder
- 3 tablespoons milk
- 1 tablespoon oil, vegetable or canola
- 1 teaspoon vanilla extract
- 1 tablespoon chocolate hazelnut spread



PREPARATION:

1. In a 12-ounce mug or larger, mix all ingredients until just combined.
2. Mix all the ingredients except the hazelnut spread. Once combined, spoon it on top of the batter.
3. Microwave on high for 90 seconds to 2 minutes, watching to make sure it doesn't spill over (depending on the size of the mug).
4. Let cool one minute before eating.
5. Enjoy!

Strawberries 'n' Cream Mug Cake

INGREDIENTS FOR ONE SERVING:

4 tablespoons flour

3 tablespoons sugar

½ teaspoon baking powder

2 strawberries, diced

3 tablespoons milk

1 tablespoon oil

1 teaspoon vanilla extract



PREPARATION:

1. In a 12-ounce mug or larger, mix all ingredients until just combined.
2. Microwave on high for 90 seconds to 2 minutes, watching to make sure it doesn't spill over (depending on the size of the mug).
3. Let cool one minute before eating.
4. Enjoy!

Cookies & Cream Mug Cake

INGREDIENTS FOR ONE SERVING:

4 tablespoons flour

3 tablespoons sugar

½ teaspoon baking powder

2-3 chocolate sandwich cookies, crushed

3 tablespoons milk

1 tablespoon oil

1 teaspoon vanilla extract



PREPARATION:

1. In a 12-ounce mug or larger, mix all ingredients until just combined.
2. Microwave on high for 90 seconds to 2 minutes, watching to make sure it doesn't spill over (depending on the size of the mug).
3. Let cool one minute before eating.
4. Enjoy!

Birthday Cake Mug Cake

INGREDIENTS FOR ONE SERVING:

4 tablespoons flour

3 tablespoons sugar

½ teaspoon baking powder

2 tablespoons sprinkles

3 tablespoons milk

1 tablespoon oil

2 teaspoons vanilla extract



PREPARATION:

1. In a 12-ounce mug or larger, mix all ingredients until just combined.
2. Microwave on high for 90 seconds to 2 minutes, watching to make sure it doesn't spill over (depending on the size of the mug).
3. Let cool one minute before eating.
4. Enjoy!