



Chocolate Mug Cake

Recipe from Deanna F. Cook

Adapted by Margaux Laskey

YIELD 1 serving

TIME 5 minutes

If you Google “mug cake,” you’ll get more than 100 million results for the one-serving cake that’s baked in a mug in the microwave. Yet finding the right recipe — not too dense, not too sweet — is harder than one might hope. This version, adapted from “Baking Class: 50 Fun Recipes Kids Will Love to Bake!” by Deanna F. Cook, is great, and requires just a few pantry staples. For a molten chocolate mug cake, sprinkle the top with some mini chocolate chips before popping it into the microwave, then remove it a few seconds early. This cute little cake may have been developed for children, but everyone loves it. —**Margaux Laskey**

INGREDIENTS

- 1 tablespoon unsalted butter**
- 1 egg**
- A few drops vanilla extract**
- 3 to 4 tablespoons granulated sugar, to taste**
- 3 tablespoons unsweetened cocoa powder**
- A pinch of kosher salt**
- 1 teaspoon mini chocolate chips (optional)**
- Confectioners' sugar or vanilla ice cream (optional)**

PREPARATION

Step 1

Microwave the butter in a microwave-safe mug in 10-second increments until melted, 20 to 30 seconds. Crack the egg into a small bowl; add the vanilla and whisk to combine using a small whisk or fork. Pour the egg mixture into the mug over the butter and whisk to combine.

Step 2

Add the sugar, cocoa powder and salt and whisk until mostly smooth (a few lumps are O.K.). Scrape down the sides the best you can with a spoon or a small silicone spatula. Sprinkle with mini chocolate chips, if desired.

Step 3

Cook in the microwave on high for 1 to 1 1/2 minutes, or until a toothpick inserted in the center comes out mostly clean. Sift a little confectioners' sugar on top or serve with a scoop of vanilla ice cream, if desired. Dig in with a spoon.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

Adapted from “Baking Class: 50 Fun Recipes Kids Will Love to Bake!” by Deanna F. Cook (Storey, 2017)