

# Chocolate Mug Cake

RECIPE ADAPTED FROM [NORA COOKS](#)

## ingredients

- 2 tablespoons all purpose flour
- 2 tablespoons cocoa powder
- 2 tablespoons granulated sugar
- 1/8 teaspoon salt
- 1/4 teaspoon baking powder
- 1 tablespoon neutral oil
- 3 tablespoons milk (dairy or plant-based)
- 1/2 teaspoon vanilla extract
- 2 tablespoons chocolate chips

### NOTES:

- Melted butter or coconut oil can be used in place of the neutral oil
- A gluten-free AP flour should work as well

## directions

- Mix the flour, cocoa powder, sugar, salt and baking powder in a large mug.
- Pour in the oil, milk and vanilla into the mug with the dry ingredients and stir well with a spoon. Sprinkle the chocolate chips on top or stir them in.
- Cook in the microwave for 40-60 seconds.
- Leave the cake to cool for a couple of minutes before eating.
- Top with frosting, sprinkles, fruit, whipped cream, ice cream, or whatever you love!



# Vanilla Mug Cake

RECIPE ADAPTED FROM [A COOKIE NAMED DESIRE](#)

## ingredients

- 2 ½ tablespoons unsalted butter
- 3 tablespoons milk (dairy or plant-based)
- 1 teaspoon vanilla
- 2 ½ tablespoons granulated sugar
- 5 tablespoons all-purpose flour
- ½ teaspoon cornstarch (optional)
- ¼ teaspoon baking powder
- Pinch salt

### NOTES:

- Butter can be substituted with a neutral oil, just add it to the other ingredients in step 2
- A gluten-free AP flour should work as well

## directions

- Heat the butter in 15 second bursts until melted in a large mug.
- Stir in the milk, vanilla, and sugar. Mix well, then mix in the remaining ingredients until there are almost no lumps.
- Cook in the microwave for 50 - 90 seconds, or until the sides of the cake pull away from the mug a bit, but the top still looks a little moist.
- Leave the cake to cool for a couple of minutes before eating.
- Top with frosting, sprinkles, fruit, whipped cream, ice cream, or whatever you love!