

CHOCOLATE LAVA MUG CAKE

Jennifer Osterhus

INGREDIENTS

3 tablespoons melted butter
2 tablespoons cocoa powder
3 tablespoons sugar
3 tablespoons flour
¼ teaspoon baking powder
¼ teaspoon vanilla
A pinch of salt
3 tablespoons milk
A scoop of fudge



PREP: 3 MINUTES COOK: 1-1.5 MINUTES

DIRECTIONS

- Melt the butter in a mug.
- Stir in cocoa powder until dissolved.
- Add in sugar, flour, baking powder, salt, vanilla, and milk.
- Stir until incorporated.
- Add one scoop of fudge on the top of the batter.
- Microwave for 1.5 minutes, or until the cake has risen, and the center has set.
- Let cool, then enjoy with whipped cream or a scoop of your favorite ice cream!