

CRAVING A CHOCOLATE CHIP MUG CAKE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 1 serving

¼ cup all-purpose flour
2 tablespoons light brown sugar, packed.
¼ teaspoon baking powder
1 pinch salt
3 tablespoons milk
3 tablespoons butter, melted.
½ teaspoon vanilla extract
2 tablespoons chocolate chips (milk or semi-sweet chocolate chips – mini chips are best)

Directions:

- Whisk together the flour, brown sugar, baking powder, and salt either in your mug or small bowl.
- Stir in the milk, butter, and vanilla extract and mix until smooth.
- Fold in the chocolate chips
- Transfer the batter into a mug if you prepared it in a small bowl.
- Microwave on high for 1-2 minutes
- Continue heating in 30 second increments, if needed, until the cake is puffy, set, and springs back to the touch
- Allow your cooked microwave mug cake to sit in the microwave for 1 minute before serving.
- In you kit is.
- Bag 1- Flour,
- Brown Sugar, Baking Powder, and Salt
- Bag 2- Chocolate Chips