

GemmaMade  
*by Gemma Stafford*

# 1-Minute Brownie in a Mug



Scan for more recipes!



1 serving



3 minutes



Easy

## INGREDIENTS

- 4 tbsp all-purpose flour
- 3-4 tbsp unsweetened cocoa powder
- 3 tbsp dark brown sugar
- Pinch of salt
- 6 tbsp milk (≈ 90 ml)
- 2 tbsp flavorless oil (vegetable oil)
- ½ tsp vanilla extract
- 1 tbsp semi-sweet chocolate chips

## TOOLS YOU NEED

- 12–14 oz microwave-safe mug
- Measuring spoons
- Fork or small whisk
- Microwave

## INSTRUCTIONS



1. In a microwave-safe mug (about 1 cup in size), combine: flour, cocoa powder, brown sugar, and salt.
2. Add milk, oil, and vanilla extract; mix until batter forms.
3. Stir in the chocolate chips.
4. Microwave for 1:40–1:50 (based on 1200W). The brownie should rise and the top should look set, not wet.
5. Let cool slightly and enjoy warm—optional: serve with vanilla ice cream.

## TIPS

- Timing may vary based on microwave wattage – always check early.
- If you find it too strong/bitter from cocoa powder, add a tiny pinch of baking soda to mellow it.
- Avoid overfilling; use a mug that allows room for rising.