

GemmaMade  
*by Gemma Stafford*

# Gemma's Best-Ever Chocolate Mug Cake



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1 serving



6 minutes



Easy

## INGREDIENTS

- 2 ½ tablespoons all-purpose flour
- 2 ½ tablespoons granulated sugar
- 1 tablespoon unsweetened cocoa powder
- ¼ teaspoon baking powder
- pinch of salt
- 1 large egg, at room temperature
- 2 tablespoons milk
- 1 teaspoon vegetable oil
- 2 tablespoons chocolate chips

## TOOLS YOU NEED

- 12–14 oz mug
- Measuring spoons
- Fork
- Piping bag (optional)

## INSTRUCTIONS



1. In a microwaveable mug mix together the flour, sugar, cocoa powder, baking powder, and salt with a fork.
2. Add in the egg, milk, oil and chocolate chips and whisk until you have a smooth cake batter.
3. Microwave your cake for roughly 45 seconds, then check for doneness. The cake should have risen and be firm to the touch. If it is not done and still looks wet on top, cook for 10 seconds at a time and stop cooking just as soon as it is set. (Take care not to overbake or this will toughen the cake.)
4. Important note: The timing is based on our microwave which is 1200 WATTS. Check the wattage of your microwave because your timing may vary. Some microwaves can take up to 2 minutes to cook this cake, but its better to go slow and keep checking.
5. Once cooked, top with a little fudge frosting, whipped cream or ice-cream, some sprinkles, and enjoy!! Best enjoyed shortly after microwaving.