

GemmaMade
by Gemma Stafford

Microwave Mug Pizza



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1 serving



3 minutes



Easy

INGREDIENTS

- 4 tablespoons all-purpose flour
- 1/8 teaspoon baking powder
- 1/16 teaspoon baking soda
- 1/8 teaspoon salt
- 3 tablespoons milk
- 1 tablespoon olive oil
- 1 tablespoon marinara sauce
- 1 generous tablespoon shredded mozzarella cheese
- 5 mini pepperoni
- 1/2 teaspoon dried Italian herbs (basil or oregano will work)

INSTRUCTIONS



1. Mix the flour, baking powder, baking soda and salt together in a microwavable mug.
2. Add in the milk and oil then mix together. There might be some lumps but that is ok.
3. Spoon on the marinara sauce and spread it around the surface of the batter.
4. Sprinkle on the cheese, pepperoni, and dried herbs. Microwave for 1 minute 10–1 minute 20 seconds, or until it rises up and the toppings are bubbling. (timing is based on my 1200W microwave so your timing might vary).
5. Enjoy straight away!

TIPS

- The mug used in this recipe is roughly 6 oz, about 3/4 to 1 cup capacity.
- Because all microwaves vary greatly in power, cooking time will vary greatly depending on your microwave and the width and depth of the mug.