

GemmaMade
by Gemma Stafford

Celebration Vanilla Mug Cake



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1 serving



5 minutes



Easy

INGREDIENTS

- 4 tbsp all-purpose flour (1¼ oz / 35 g)
- 2 tbsp granulated sugar
- ½ tsp baking powder
- 4 tbsp milk (2 fl oz / 60 ml)
- 1½ tbsp vegetable oil (sunflower, canola, or coconut)
- ¼ tsp vanilla extract
- 1 tbsp funfetti sprinkles

TOOLS YOU NEED

- Microwave-safe mug
- Measuring spoons
- Fork or small whisk
- Microwave

INSTRUCTIONS



1. In a microwave-safe mug, whisk together flour, sugar, and baking powder until evenly combined.
2. Add milk, oil, and vanilla extract. Stir until the batter is smooth, then fold in the sprinkles.
3. Microwave for 45 seconds to 1 minute, until the top is set (timing based on a 1200W microwave).
4. Serve immediately. Optionally top with frosting, whipped cream, or ice cream. Enjoy immediately!

TIPS

- Stir only until combined—over-mixing makes the cake dense.
- Check the cake at 45 seconds to avoid over-cooking.
- Use a plain ceramic mug without metallic paint to ensure safety in the microwave.