

3-Ingredient Oreo Mug Cake: Your New Favorite 2-Minute Dessert Hack

4 Oreo cookies, plus more for garnish



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INGREDIENTS

4 Oreo cookies, plus more for garnish

1/4 cup milk

1/4 tsp baking powder

Swaps and Notes:

Milk: Any kind of milk works here, whether it's whole milk, almond milk, or oat milk. The fat content might slightly change the texture, but it will still be delicious.

Toppings: While I love keeping it simple, you can elevate this mug cake with a scoop of vanilla ice cream, a dollop of whipped cream, a drizzle of chocolate sauce, or even some extra crushed Oreos on top.

Baking Powder: Don't skip the baking powder! It's what gives the cake its light and fluffy texture, preventing it from becoming a dense, chewy brick.

Step-by-Step Instructions:

Crush the Oreos: Place 4 Oreo cookies in a microwave-safe mug. Using the back of a spoon or a fork, crush the cookies into small crumbs and pieces. Don't worry about getting them perfectly fine; some larger chunks are great for texture.

Mix the Batter: Add the milk and baking powder to the mug with the crushed Oreos. Stir well with a fork until the mixture is a smooth, thick batter, making sure to scrape down the sides to incorporate everything.

Microwave: Place the mug in the microwave and cook

on high for 60-90 seconds. The cooking time can vary depending on your microwave's wattage, so keep an eye on it. The cake is done when it's risen and looks cooked through, but a little gooey in the center is perfect.

Serve: Let the mug cake cool for a minute or two, as it will be very hot. Top with a few extra crushed Oreos or your favorite topping, and enjoy it with a spoon straight from the mug.

Tips for Success:

Don't Overcook It: This is the number one rule for mug cakes. Overcooking will make it dry and rubbery. Start with 60 seconds and add 10-15 seconds at a time if needed until it's just set.

Use a Wide Mug: A wider mug allows the cake to cook more evenly. If your mug is too tall and narrow, the bottom may be undercooked while the top is dry.

Measure Accurately: While this recipe is forgiving, using the right amount of milk is key. Too much and it will be soup; too little and it will be dry.

Serving Suggestions and Pairings:

Nutritional Information Per Serving:

Calories: 250-300

Fat: 10-15g

Carbohydrates: 35-40g

Protein: 5-7g

Storage and Leftover Tips:

More Recipes You Will Love:

For another no-bake wonder, my brownie batter dip is a seriously addictive party dip or a midnight snack.

My old-school no-bake cookies are a classic for a reason—they come together in minutes and are always a hit.

Looking for a simple summer dessert? This easy ice cream sandwich cake is a no-bake hack that's perfect for feeding a crowd.

If you can't get enough of that classic cookie dough flavor, you have to try my edible cookie dough recipe.

Final Thoughts:

DIRECTIONS

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- 7. Measure : Accurately:** While this recipe is forgiving, using the right amount of milk is key. Too much and it will be soup; too little and it will be dry.
- 8. Serving Suggestions and Pairings:** This mug cake is

perfect on its own, but to take it to the next level, I love serving it with a scoop of vanilla bean ice cream that slowly melts into the warm chocolate cake. A tall glass of cold milk is also a classic pairing that never fails.

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13. Please note: Nutritional information is an estimate and can vary based on specific ingredients and brands used.
14. Storage and Leftover Tips: This recipe is designed to be a single-serving, eat-it-right-away treat. It's best enjoyed fresh and warm, directly from the mug. Leftovers aren't really a thing here, but if you do have any, you can cover and refrigerate it, though the texture won't be quite the same when reheated.
15. More Recipes You Will Love: If you're a fan of quick, chocolatey treats, you'll definitely want to try these other no-bake and easy dessert recipes:
16. For another no-bake wonder, my brownie batter dip is a seriously addictive party dip or a midnight snack.
17. My old-school no-bake cookies are a classic for a reason—they come together in minutes and are always a hit.
18. Looking for a simple summer dessert? This easy ice cream sandwich cake is a no-bake hack that's perfect for feeding a crowd.
19. If you can't get enough of that classic cookie dough flavor, you have to try my edible cookie dough recipe.
20. Final Thoughts: This easy Oreo mug cake has become my go-to when I need a quick fix for my sweet tooth. It's foolproof, fast, and unbelievably satisfying. I love how it captures the essence of a real cake in a fraction of the time and effort. I hope you enjoy it as much as I do!
21. Did you add any fun toppings to your mug cake? Let me know in the comments below, and don't forget to follow me on social media for more simple and delicious recipes!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/3-ingredient-oreo-mug-cake-your-new-favorite-2-minute-dessert-hack/>