

5-Minute Microwave Chocolate Mug Cake - A Quick & Decadent Treat

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5-MINUTE MICROWAVE CHOCOLATE MUG CAKE

TIME
3 mins

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INGREDIENTS

- ... cup all-purpose flour
- 2 tablespoons cocoa powder
- 2 tablespoons sugar
- ... teaspoon baking powder
- 3 tablespoons milk
- 2 tablespoons melted butter or oil
- ... teaspoon vanilla extract
- 2 tablespoons chocolate chips (optional)

Step-by-Step Instructions:

1. Mix the Dry Ingredients:
2. Add the Wet Ingredients:
3. Fold in Chocolate Chips (Optional):
4. Microwave the Cake:
5. Let It Cool & Enjoy:

Pro Tips for the Best Mug Cake:

Use a large mug (at least 12 oz) to prevent overflow while cooking.

Don't overcook it! The cake will continue cooking for a few seconds after microwaving, so it's okay if it looks slightly underdone in the center.

Want a fudgier texture? Add an extra teaspoon of butter or a splash of milk before microwaving.

For a healthier twist, swap the sugar for honey or maple syrup and use whole wheat flour.

What to Serve with This Mug Cake:

A scoop of vanilla ice cream for a hot-and-cold contrast.

A dusting of powdered sugar for a bakery-style finish.

Fresh berries to balance the richness.

FAQs (From My Kitchen to Yours):

Why This Mug Cake is a Must-Try:

DIRECTIONS

1. **Mix the Dry Ingredients:** In a microwave-safe mug, I whisk together the flour, cocoa powder, sugar, and baking powder. This ensures the cake rises evenly and has a smooth texture.
2. **Add the Wet Ingredients:** Next, I pour in the milk, melted butter (or oil), and vanilla extract. Using a spoon or small whisk, I stir everything together until I get a smooth batter with no dry spots.
3. **Fold in Chocolate Chips (Optional):** For extra gooeyness, I like to mix in a handful of chocolate chips. Some melt into the cake, while others stay slightly solid for a delicious bite of chocolate.
4. **Microwave the Cake:** I pop the mug into the microwave and cook on high for 60-90 seconds. The cooking time varies depending on the microwave wattage, so I check after 60 seconds and add more time if needed. The cake should rise and look set in the middle, but still slightly moist.
5. **Let It Cool & Enjoy:** I let the cake sit for about a minute before digging in (trust me, it's hot!). It's best enjoyed warm, straight from the mug, and can be topped with whipped cream, ice cream, or a drizzle of chocolate sauce.
6. **Pro Tips for the Best Mug Cake:** Use a large mug (at least 12 oz) to prevent overflow while cooking.
7. **Don't overcook it!** The cake will continue cooking for a few seconds after microwaving, so it's okay if it looks slightly underdone in the center.
8. **Want a fudgier texture?** Add an extra teaspoon of butter or a splash of milk before microwaving.
9. **For a healthier twist,** swap the sugar for honey or

maple syrup and use whole wheat flour.

10. What to Serve with This Mug Cake: This cake is delicious on its own, but I love adding:
11. A scoop of vanilla ice cream for a hot-and-cold contrast.
12. A dusting of powdered sugar for a bakery-style finish.
13. Fresh berries to balance the richness.
14. FAQs (From My Kitchen to Yours): Q: Can I use a different flour?A: Yes! You can use almond flour for a gluten-free version, but the texture may be slightly denser.
15. Q: Can I double the recipe?A: Absolutely! Just use a larger mug or divide the batter between two mugs to avoid overflow.
16. Q: Can I make this without cocoa powder?A: If you want a vanilla version, just leave out the cocoa and add an extra ½ teaspoon of vanilla extract.
17. Why This Mug Cake is a Must-Try: If you're looking for a fast, easy, and incredibly satisfying chocolate dessert, this Microwave Chocolate Mug Cake is the answer. It's rich, moist, and completely customizable, making it perfect for a quick treat. No oven, no hassle-just pure chocolate goodness in minutes.
18. For more delicious recipes, check out : Chef Maniac. If you try this mug cake, let me know how you customize it-I'd love to hear your favorite variations!

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

Original recipe: <https://chefmaniac.com/5-minute-microwave-chocolate-mug-cake-a-quick-decadent-treat/>