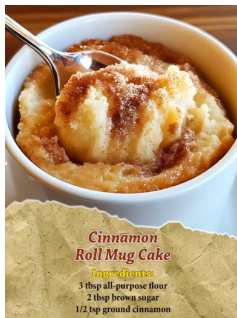


## Cinnamon Roll Mug Cake: The Fastest Way to Satisfy a Sweet Craving

3 tablespoons all-purpose flour



**TIME**  
**1 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 3 tablespoons all-purpose flour
- 2 tablespoons brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon baking powder
- 1/8 teaspoon salt
- 3 tablespoons milk
- 1 tablespoon melted butter
- 1/4 teaspoon vanilla extract
- 2 tablespoons cream cheese, optional for frosting

### DIRECTIONS

1. Mix the dry ingredients: In a microwave-safe mug, combine the flour, brown sugar, cinnamon, baking powder, and salt. Stir until evenly mixed.
2. Add the wet ingredients: Pour in the milk, melted butter, and vanilla extract. Stir until the batter is smooth and no dry pockets remain.
3. Microwave the cake: Microwave on high for about 1 minute and 30 seconds, depending on your microwave. The cake should look set on top but still soft and tender.
4. Add the frosting: While the mug cake cools slightly, soften or melt the cream cheese if using. Drizzle it over the top of the warm cake.
5. Serve and enjoy: Grab a spoon and enjoy it warm while it's at peak gooeyness.

### SWAPS & NOTES

This mug cake is easy to tweak based on what you have on hand.

**Brown sugar:** This gives the cake a deeper, more cinnamon-roll-like flavor than white sugar.

**Milk:** Whole milk adds a little extra richness, but any milk you have should work.

**Butter:** Melted butter adds flavor and tenderness.

### TIPS FOR SUCCESS

A few simple tips will help make this mug cake even better: Don't overmix the batter once it comes together.

Use a larger mug so the cake has room to rise.

Microwave in shorter bursts if your microwave runs hot.

Let the cake rest for a minute before eating so the texture settles.

