

This Decadent Mug Cake Takes Just 5 Minutes to Make

There are several reasons why this mug cake recipe stands out from the rest:



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2 min

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INGREDIENTS

- 4 tablespoons all-purpose flour
- 4 tablespoons granulated sugar
- 2 tablespoons unsweetened cocoa powder
- 1/8 teaspoon baking powder
- 3 tablespoons milk (or a non-dairy alternative)
- 2 tablespoons vegetable oil
- 1/4 teaspoon vanilla extract
- Optional: chocolate chips or nuts for added texture

DIRECTIONS

- Mix : Dry Ingredients:** In a microwave-safe mug, combine the flour, sugar, cocoa powder, and baking powder. Stir well to ensure there are no lumps. This step is crucial for a smooth cake.
- Add : Wet Ingredients:** Pour in the milk, vegetable oil, and vanilla extract. Mix until you have a thick batter. If you're adding chocolate chips or nuts, fold them in at this stage for an extra treat.
- Microwave:** Place the mug in the microwave and cook on high for 1 minute. Check the cake; if it's still wet in the center, microwave for an additional 15-30 seconds. Be careful not to overcook, as the cake will continue to cook in the mug after you take it out.
- Cool and : Enjoy:** Let the mug cake cool for a minute before digging in. It's best enjoyed warm, perhaps with a scoop of ice cream or a dollop of whipped cream on top.

TIPS FOR SUCCESS

Use a Large Mug: Make sure to use a mug that can hold at least 12 ounces to prevent overflow while cooking.

Experiment with Flavors: Try adding a tablespoon of peanut butter or Nutella for a rich twist.

You can also substitute the cocoa powder with matcha for a unique flavor.

Top It Off: Consider adding a sprinkle of sea salt or a drizzle of caramel sauce on top for an extra layer of flavor.

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