

Molten Chocolate Mug Cake

This super simple chocolate cake is baked in the microwave and can be ready in just a few minutes!

So find your biggest (microwave safe) mug and let's get baking...



Ingredients

30g all-purpose flour

50g sugar

2 tablespoons cocoa powder

½ teaspoon baking powder

Pinch of salt

3 tablespoons unsalted butter, melted

3 tablespoons whole milk

1 egg

Few drops vanilla essence (approx. ¼ teaspoon)

28g broken up milk chocolate

1 tablespoon water

Instructions

1. In a large microwavable mug (make sure you check that it is safe to use in the microwave) mix together the flour, sugar, cocoa powder, baking powder and salt, using a fork.
2. Add in the melted butter, milk, egg and vanilla essence. Mix well, making sure to mix in the flour from the very bottom of the mug.
3. Place the chocolate pieces in the centre of the mug – do not press down. They will sink down into the mixture as the cake bakes.
4. Drizzle the tablespoon of water on top of the mixture.

5. Cook in the microwave for approx. 1 minute and 15 seconds, or until the cake rises to the top of the mug. The edges should have set, but the surface should still look shiny and stick to the finger when touched. It will set more as it cools. Try not to overbake to ensure that the cake is still molten inside but don't be afraid to give it another 5-10 seconds if the centre looks raw. Timings vary slightly depending on your microwave oven.
6. Let it cool for about 5 minutes so you don't burn your tongue! This time will also help the sauce to thicken up at the bottom. Serve with ice cream or berries if you like, and tuck in... yum!