

Coffee Mug Cake

Ingredients

- 1/4 cup sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1/4 tsp salt
- 1/2 tsp baking powder
- 1 oz bittersweet chocolate chips
- 2 tbsp unsweetened cocoa powder
- 4 tbsp unsalted butter cut into pieces
- 1.25 oz all-purpose flour by weight (1/4 cup, measured)
- vanilla ice cream for serving

Instructions

1. Select two mugs that hold at least 11 oz of liquid in them (about a cup and a half).
2. Microwave the butter and bittersweet chocolate chips in a large bowl for about 1 minute, stirring halfway through, until fully melted. Set aside.

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(Continued on
Page 2)

3. Whisk the sugar, eggs, cocoa powder, vanilla, and salt in a medium bowl, then whisk this into the melted butter and chocolate. Whisk in the flour and baking powder, then evenly divide the batter between the two mugs.

4. Put the mugs on opposite sides of the microwave turntable, and microwave at 50% power for 45 seconds. Stir the batter well with a spoon, then microwave for another 45 seconds at 50% power.

5. Add extra chocolate to the tops of the cake.

6. Microwave for an additional 35 seconds at 50% power. At this point the cake should still be a little gooey on top, but you can check that the interior of the cake should be around 200 degrees F. Let the cakes sit for 2 minutes while the heat continues to cook the cakes slightly, then serve with vanilla ice cream.

Notes

If only cooking one mug cake, you may need to reduce the cook time slightly. Try reducing to three 30-second intervals, keeping your eye on the cake. Be careful not to overcook.

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