



Red Velvet Mug Cake Recipe

4 tbsp. self-rising flour
4 tbsp. sugar
3 tbsp. cocoa powder
2 tbsp. beaten egg
1 tbsp. red food coloring
3 tbsp. vegetable oil
3 tbsp. buttermilk

Instructions: Mix the flour, sugar and cocoa powder in a mug. Add the egg, food coloring, oil and buttermilk. Stir until the batter is smooth. Microwave on high for 1 1/2 mins.

(Optional) Cream Cheese Frosting:

1 oz. cream cheese, softened
2 tbsp. unsalted butter, softened
1/2 tsp. vanilla extract
1/2 cup powdered sugar

Instructions: Beat the cream cheese and butter with electric mixer until fluffy. Add vanilla and powdered sugar and beat until smooth.



8. Cookies and Cream (makes two cakes):

- 5 1/2 tablespoons flour
- 4 tablespoons sugar
- 1/8 teaspoon baking powder
- 1 egg
- 3 tablespoons milk
- 3 tablespoons oil
- 1 teaspoon vanilla extract
- 2 Oreos

1. Mix all dry ingredients together in an oversized mug. Then mix in the wet ingredients until smooth. After batter is smooth, add in the oreos and crush oreos.
2. Divide the batter between 2 microwave safe ceramic mugs.
3. Cook for approximately 1 minutes in microwave. Check on middle of cake. If not done, cook for about 20 more seconds. Careful not to overcook or cake becomes rubbery.

Cooking time: 1 minute



Espresso Mug Cake Recipe

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Prep time: 2 mins Cook time: 2 mins Total time: 4 mins
Serves: 2

Ingredients

- 4 tbsp sunflower oil
- 2 tbsp milk
- 1 large egg
- 2 tbsp instant coffee
- 6 tbsp self-raising flour
- 4 tbsp sugar

Instructions

1. Put the sunflower oil, milk, instant coffee and egg in a bowl or jug and whisk together.
2. When fully combined add in the self-raising flour and sugar and whisk in again. The mixture gets very thick so it's not very easy for the kids and will need an adult to help.
3. When all the flour lumps have gone spoon the mixture between two microwave safe mugs.
4. Cook each one in the microwave for 2 minutes on 800W and allow to cool for a few minutes before devouring!



INGREDIENTS

- 1/4 cup all-purpose flour
- 2 tbsp. unsweetened cocoa powder
- 1/4 tsp. baking powder
- 2 tbsp. granulated sugar (you can add 1 tbsp. more if you like it a bit sweeter)
- 1/8 tsp. salt
- 1/4 cup + 1 tbsp. milk
- 2 tbsp. vegetable oil
- 1 tbsp. hazelnut chocolate spread

INSTRUCTIONS

1. In a medium bowl, whisk together dry ingredients.
2. Whisk in the milk and vegetable oil until all ingredients are combined and batter has no clumps.
3. Pour batter into a microwave-safe mug. Mine was a 14-ounce mug. You want enough head space for the cake to rise without pouring over.
4. Add 1 tbsp. of hazelnut chocolate spread in the middle of the batter. Just drop it in the middle, no need to push it down and sink it in the batter.
5. Place a paper towel into the microwave and set the mug on top (this is to catch any batter if your mug cake overflows).
6. Microwave mug cake for 70 seconds on high (**PLEASE READ NOTES CAREFULLY BELOW**)
7. Carefully remove from microwave and enjoy!

Blueberry Baked Oatmeal Mug Cake

Ingredients

★★★★★ 5/5  Print This Recipe

- 1/2 cup rolled oats
- 1/8 tsp salt
- 1 tbsp pure maple syrup, or pinch uncut stevia
- 1 tbsp milk of choice (increase to 2 if using stevia)
- 1 tbsp oil, coconut butter, or more milk of choice
- 1/3 cup applesauce or mashed banana
- 1/2 tsp pure vanilla extract
- 1/3 cup blueberries



Instructions

Grease a 1-cup ramekin, dish, or mug. Stir together all ingredients except the berries. Gently stir in the berries so they do not break. Pour into the mug or dish, and put on the center rack of a non-preheated oven. Turn the heat to 380 F, and bake 28 minutes. If desired, you can also broil for the last minute. Alternatively, you can cook this recipe in the microwave – time will vary greatly depending on wattage.



Ingredients

- 2 Tablespoons unsalted butter, softened
- 2 tablespoons granulated sugar
- 2 tablespoons packed light brown sugar
- 2 tablespoons beaten egg
- 1/4 teaspoon pure vanilla extract
- 5 tablespoons all-purpose Gold Medal Flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 1/4 cup chocolate chips



Directions

1. Place butter and sugars into a 2-cup ramekin, beat with spoon until well combined. Add beaten egg and vanilla, mixing to combine. Add flour, baking soda and salt. Stir a couple times, then add chocolate chips, stirring to combine. Microwave for 60 seconds then remove. Run a plastic knife around edges, will be slightly goey, no worries. Cookie will continue to set up in hot ramekin. Top with a large scoop of vanilla ice cream and drizzle with my [homemade magic shell](#). Serve immediately.

Makes 1 large serving, perfect for sharing

HOW TO MAKE

5
MINUTE

CAKE
-in a-
CUP

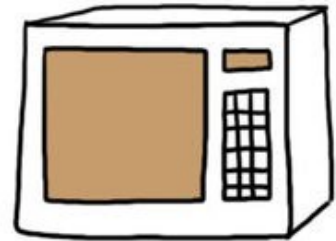
① WHAT YOU NEED:



microwaveable
mug



tablespoon



microwave

② MIX THE DRY STUFF



3 tbsp flour

3 tbsp sugar

1-2 tbsp cocoa powder

1 pinch salt (optional)

1 pinch baking powder (optional)

baking powder
makes it more
fluffy!

③ MIX THE WET STUFF



1 egg

1-2 tbsp veg. oil / butter

2 tbsp milk / water (optional)

1 splash vanilla (optional)

this makes it more moist
and less stuck on the cup!

④ MICROWAVE 2.5 MIN



Optional: Add chocolate chips
or nuts before microwaving

Perfect!!!

Eat while doing HW or in bed
and enjoy getting fat! ♥



Ready in 90 seconds! This mug cake is moist, delicious and topped with a lovely vanilla icing that soaks into the cake and infuses it with sweetness!

Ingredients

For the Cake

- 4 Tablespoons flour
- ½ teaspoon baking powder
- 3 Tablespoons sugar
- ½ Tablespoon butter, softened
- 4 Tablespoons milk
- ½ teaspoon vanilla extract
- Pinch of salt

For the Icing

- 3 Tablespoons powdered sugar
- 1 teaspoon butter, softened
- 1 Tablespoon milk
- ¼ teaspoon vanilla extract

Instructions

For the Cake

1. Mix all ingredients in a bowl.
2. Pour into greased mug (at least 16 ounces).
3. Microwave on high for 1 minute 30 seconds (or 90 seconds).

For the Icing

1. Mix all ingredients together and drizzle over cake either inside the mug or pop cake out of mug onto plate.