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### Ingredients

- PAM® Original No-Stick Cooking Spray
- 1/4 cup crushed pineapple in juice
- 2 tablespoons firmly packed light brown sugar
- 5 seconds Reddi-wip® Original Dairy Whipped Topping (about 2 cups)
- 1/4 cup Egg Beaters® Original
- 1/2 cup dry yellow cake mix
- 1 maraschino cherry, cut in half

### Ready to make this recipe?


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### Directions

1. Spray insides of 2 large microwave-safe mugs with cooking spray. Divide crushed pineapple and brown sugar between each mug; set aside.
2. Whisk together Reddi-wip, Egg Beaters and cake mix in medium bowl. Place half of batter in each mug.
3. Microwave each mug individually on HIGH 1 minute 15 seconds to 1 minute 30 seconds or until set. Invert each cake onto a plate. Top each with a half cherry. Serve with additional Reddi-wip, if desired.



# RASPBERRY & LEMON MUG CAKE

WITH A SOUR CREAM ICING



## INGREDIENTS

3 tbs Self raising flour  
 2 tbs Granulated sugar  
 1/2 tbs Vegetable oil  
 1 tbs Sour cream  
 2 tbs Milk  
 1 tbs Lemon juice  
 4 Fresh Raspberries

1 tbs sour cream  
 2 tbs Icing sugar



1.

Mix the dry ingredients together in the mug with a fork.



Add the wet ingredients and mix well.

2.



Push the raspberries into the top the cake mix!



3.

Microwave on high for 90 seconds!  
 Keep an eye on it!

4.

Use oven gloves as will be hot!



EAT, ENJOY, REPEAT!

Mix sour cream & icing sugar together. Pour over cake! Yum!

# CHOCOLATE MUD MUG CAKE

## INGREDIENTS

4 tbs self raising flour  
4 tbs Granulated sugar  
2 tbs cocoa  
1 Egg  
3 tbs Milk  
3 tbs Vegetable oil  
splash of vanilla  
Chocolate chips



2 tbs Icing sugar  
1 tbs cocoa  
Dash of milk



1. Mix all the dry ingredients together in a mug.

Beat the egg in a separate bowl, then add half of the egg to the dry mix.

Pour in the rest of the ingredients and mix well. Add a few spoonfuls of chocolate chips!

2.



Microwave on high for 2 minutes.  
Keep an eye on it!



Use oven gloves as will be hot!

3.

Mix icing sugar, cocoa and milk together in a bowl then drizzle over the cake!



Why not add some extra choc chips on top!

4.

YUM

YUM

YUM

# LEMON DRIZZLE MUG CAKE

## INGREDIENTS

1 Lemon  
3 tbs self raising flour  
3 tbs Granulated sugar  
Pinch of salt  
1 Egg  
2 tbs vegetable oil  
  
4 tbs icing sugar  
squeeze of lemon juice



1. Mix all the dry ingredients together with a fork.



2. Zest and Juice the lemon!  
Mix with the dry ingredients.



Add the egg and oil and mix well. 3.



Microwave on high for 3 minutes! Keep at eye on it!  
Use oven gloves as will be hot! 4.

Drizzle the lemon and icing sugar mix over the cake and enjoy!





<http://www.buzzfeed.com/amyj/ups-recipes-microwave-mug-cake-recipe-101-pa22n9v8m4a20j0n>

Yellow cake is the classic birthday cake, and a perfect blank canvas on which to paint a sweet celebratory picture. Eat it as is, or fold in anything you like — chocolate chips, candies, nuts, fruits — to create a personalized mug cake statement.

Makes 2 mug cakes

### **INGREDIENTS**

2 tablespoons unsalted butter  
1 large egg  
2 tablespoons milk  
1 teaspoon pure vanilla extract  
1/4 cup granulated sugar  
6 tablespoons (1/4 cup plus 2 tablespoons) self-rising flour  
Pinch of kosher salt

Topping Ideas: Chocolate frosting, vanilla frosting, whipped cream, rainbow sprinkles, chocolate jimmies, or colored sugar crystals.

### **PREPARATION**

Place the butter in a large mug and microwave it for 20 to 30 seconds until melted. Add the egg and whisk it in with a fork. Stir in the milk, vanilla, and sugar. Add the flour and salt. Beat the batter until smooth. Divide the batter between two mugs. Microwave separately for 1.5 to 2.5 minutes each until risen and firm.



This über-trendy cake is actually a vintage recipe from the Deep South. It is as red as Scarlet O'Hara's dress thanks to the combination of cocoa powder and cheap liquid red food coloring. Be sure to use the cheap stuff! Fancy food coloring pastes and gels don't work nearly as well. The vinegar was traditionally added to the baking soda as a leavener. With self-rising flour, it's not necessary, but it's added here for its classic zippy flavor.

Makes 2 mug cakes

### INGREDIENTS

- 1 large egg
- 3 tablespoons vegetable oil
- 1 teaspoon liquid red food coloring
- 3 tablespoons buttermilk
- 2 teaspoons pure vanilla extract
- 1/4 cup granulated sugar
- 2 tablespoons unsweetened cocoa powder
- 1/4 cup self-rising flour
- Pinch of kosher salt
- 1/4 teaspoon cider, white, white wine, or rice vinegar

### PREPARATION

In a large mug, whisk together the egg and oil with a fork. Stir in the food coloring, buttermilk, vanilla, and sugar. Add the cocoa, flour, salt, and vinegar. Beat the batter until smooth. Divide the batter between two mugs. Microwave separately for 1.5 to 2.5 minutes each until risen and firm.