Three-Minute Chocolate Fudge Mug Cake
Serves 2

1/2 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1/4 cup granulated sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
2/3 cup milk
4 tablespoons (1/2 stick) unsalted butter, melted
1/2 teaspoon vanilla extract
4 small squares (2 ounces, 1/2-ounce each) from a chocolate bar or 2 rounded tablespoons chocolate chips
Vanilla ice cream or powdered sugar (for garnish)

1. Have on hand 2 microwave-safe mug, (8 ounces each)

2. In a bowl, whisk the flour, cocoa powder, sugar, baking powder, and salt until blended. Whisk in the milk, melted butter, and vanilla.

3. Divide batter between the mugs. With a teaspoon, push 2 squares of the chocolate bar or 1 tablespoon chocolate chips into the center of the batter in each cup.

4. Place a paper towel on the bottom of the microwave (to catch spills if the cup overflows.) One at a time, microwave cakes at 100% power for 60 to 80 seconds, or until cake rises up to the rim of the cup, or until the cake is puffed and rises to the top of the mug. Add a few more seconds if your microwave has a low wattage. Cool briefly. Serve warm topped with vanilla ice cream or sprinkled with powdered sugar.

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