



# Microwave mug cake

(Eggless recipe)

## Ingredients:

30g (1/4 cup) plain flour

2 tbsp cocoa powder

1/4 tsp baking powder

2 1/2 tbsp sugar

75ml (1/4 cup) milk

2 tbsp oil

1 tbsp chocolate spread



## Method:

1. Get a cereal bowl and measure the dry ingredients into the bowl. Stir them around until you have an even brown/beige colour.
2. Add the milk and oil, and whisk everything together. Grab a mug and pour your mix into it.
3. Dollop a spoonful of chocolate spread in the top centre of the mix—don't push it down, just leave it.
4. Put your cup in the microwave and cook for 1-2 minutes. Then enjoy!