



Mug Cake Trio

Chocolate Lava Mug Cake

Ingredients: All-purpose flour (1 cup), baking powder (1 tsp), sugar (1/2 cup), cocoa powder (1 Tbsp), kosher salt (1/8 tsp), half & half (3/4 cup), vanilla extract (1 tsp), butter (8 Tbsp), semi-sweet chocolate chips (1/8 cup).

Instructions: Place butter in a microwave safe dish. Microwave on high in 15 second intervals until the butter has completely melted. Meanwhile, in a mixing bowl, combine the dry ingredients, then mix in the half & half and vanilla extract. Add melted butter and whisk until smooth. With 4 mugs in front of you, fill each mug with batter. Evenly distribute chocolate chips into the center of each mug, gently pushing down the chocolate chips. Cook mug cakes one at a time in the microwave for 70-90 seconds. Cakes should just be set and a little shiny on top. Let the mug cake cool in microwave for 1 minute, then enjoy!

Confetti Mug Cake

Ingredients: All-purpose flour (1 cup), baking powder (1 tsp), sugar (1/2 cup), kosher salt (1/8 tsp), half & half (3/4 cup), vanilla extract (1 tsp), butter (8 Tbsp), rainbow sprinkles (2 Tbsp).

Instructions: Place butter in a microwave safe dish. Microwave on high in 15 second intervals until the butter has completely melted. Meanwhile, in a mixing bowl, combine the dry ingredients, then mix in the half & half and vanilla extract. Add melted butter and whisk until smooth. With 4 mugs in front of you, fill each mug with batter. Evenly distribute sprinkles into the center of each mug, stirring until just mixed. Cook mug cakes one at a time in the microwave for 70-90 seconds. Cakes should just be set and a little shiny on top. Let the mug cake cool in microwave for 1 minute, then enjoy!

Snickerdoodle Mug Cake

Ingredients: All-purpose flour (1 cup), baking powder (1 tsp), sugar (1/4 cup), ground cinnamon (1/4 tsp), kosher salt (1/8 tsp), half & half (3/4 cup), vanilla extract (1 tsp), butter (8 Tbsp), sugar (2 Tbsp), ground cinnamon (1/4 tsp).

Instructions: Place butter in a microwave safe dish. Microwave on high in 15 second intervals until the butter has completely melted. Meanwhile, in a mixing bowl, combine the first five ingredients, then mix in the half & half and vanilla extract. Add melted butter and whisk until smooth. With 4 mugs in front of you, fill each mug halfway with batter. Combine the remaining 2 Tbsp sugar and 1/4 tsp ground cinnamon in a small dish, then sprinkle half the cinnamon sugar mixture into each mug. Evenly distribute the remaining batter into each mug, then top each cake with the rest of the cinnamon sugar. Cook mug cakes one at a time in the microwave for 70-90 seconds. Cakes should just be set and a little shiny on top. Let the mug cake cool in microwave for 1 minute, then enjoy!

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