

Mug Pancake

Ingredients

- 26 grams salted butter
- 20 grams white granulated sugar
- 60 grams milk
- 50 grams all purpose flour
- 1/2 tsp baking powder
- 1/4 tsp vanilla extract (optional)

Instructions

Procure a 12 fl. oz., microwave safe coffee mug and a sufficiently precise digital scale. For best results, the measurements in this recipe must be followed very precisely.

1. Add the butter to the mug and microwave until completely melted—about 40 seconds in a 1000 W microwave.
2. Add all other ingredients to the mug and mix until just combined. Do not over mix.
3. Separate batter from the mug by scraping the bottom and sides with a rubber spatula.
4. Tap mug on counter once or twice to settle the batter.
5. Microwave uncovered for 1 minute to 1 minute 30 seconds. Do not overcook.
6. Let cool and then serve hot, optionally with honey, maple syrup, or butter on top.