

Mug Snickerdoodle Cake

Ingredients

Cake

- 1/4 cup + 2 tbsp all purpose flour
- 1/4 cup milk
- 2 tbsp granulated sugar
- 2 tbsp salted butter, melted
- 1/2 tsp vanilla extract
- 1/4 tsp baking powder
- 1/4 tsp ground cinnamon

Cinnamon Sugar

- 1 tbsp granulated sugar
- 1/4 tsp ground cinnamon

Instructions

Procure two small bowls and a microwave-safe mug with a capacity of at least 12 fl. oz. For best results, use a cylindrical mug with straight, vertical walls.

1. In a small bowl, whisk together the dry ingredients for the cake until homogeneous.
2. Whisk in the wet ingredients until batter is smooth.
3. In a separate bowl, thoroughly whisk together the ingredients for the cinnamon sugar.
4. Scoop a large spoonful of the batter into the mug, then sprinkle a spoonful of the cinnamon sugar. Repeat layering until all of the batter has been transferred to the mug. Top with the remaining cinnamon sugar.
5. Microwave uncovered on high for 1 minute to 1 minute 30 seconds. Allow to cool before serving.