## Gooey Chocolate Mug Cake

## Ingredients

1 egg

1/4 c. powdered sugar

1-2 Tbsp. cocoa powder (depending on how chocolatey you want your cake)

1 standard-sized mug

## Directions

In mug, crack egg, add powdered sugar and cocoa powder. Whisk together with a small whisk until well mixed.

Microwave for 50-60 seconds, until the cake is cooked through (but not overcooked!).

Top immediately with a handful of milk chocolate chips, hot fudge, whipped cream, or ice cream. For PURE BLISS, my kids and I particularly love to pour several tablespoons of heavy whipping cream over the cake, then eat it with a spoon. Divine!