

GEMMA'S 1-MINUTE VANILLA MUG CAKE



4 mins
PREP TIME



1 min
COOK TIME



5 mins
TOTAL TIME



1
SERVING

INGREDIENTS



4 tablespoons (1 ¼ oz/35 g) all-purpose flour

2 tablespoons granulated sugar

½ teaspoon baking powder

4 tablespoons (2 fl oz/60 ml) milk

1 ½ tablespoons vegetable oil

¼ teaspoon vanilla extract






1 tablespoon Funfetti sprinkles



INSTRUCTIONS

- 1 In a microwavable mug, whisk together the flour, sugar, and baking powder.
- 2 Add in the milk, oil, and vanilla and mix until just combined. Stir in the sprinkles.
- 3 Microwave on HIGH for roughly 45 seconds - 1 minute, or until firm to the touch (timing is based on my microwave which is 1200 Watts so your timing may vary).
- 4 Serve warm with frosting, ice cream or cream. Enjoy!

BOLD BAKER TIPS

-  Mix up the batter in advance and keep it in the fridge until ready to cook.
-  Be careful not to over microwave it or the cake will get hard. Check after 45 seconds.
-  Use dairy free milk if you want.
-  Substitute vegetable oil for sunflower or coconut.
-  Use a medium sized coffee mug so it's big enough to mix the batter in.

