



## Hot Chocolate Mug Cake

*Servings:* 1    *Prep Time:* 4 minutes    *Cook Time:* 1 minute    *Total Time:* 5 minutes

*Course:* Dessert    *Cuisine:* American

This recipe is in my new cookbook, *5-Minute Mug Cakes\**, and is a perfect treat for chilly days.

Be sure to serve warm with the marshmallows still gooey!



4 from 1 vote

### Ingredients

- 3 tbsp all purpose flour
- 1 tbsp hot cocoa mix (see note)
- 2 tsp granulated white sugar
- 1/4 tsp baking powder
- 3 tbsp milk
- 1/2 tbsp vegetable oil
- 5 mini marshmallows

### Instructions

1. Add all ingredients except mini marshmallows into a microwave-safe mug. Mix with a small whisk until batter is smooth. Add in mini marshmallows. If you want them on the top, leave them as is. If you want them mixed into the batter, stir them into the batter.
2. Microwave for about 1 minute, or until cake is cooked. Top of cake should be dry to the touch. Cake is best consumed warm.

## Notes

- For the hot chocolate mix, I used 1 tablespoon from a packet of Swiss Miss Milk Chocolate with mini marshmallows.
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The nutrition information provided are only estimates based on an online nutritional calculator. I am not a certified nutritionist. Please consult a professional nutritionist or doctor for accurate information and any dietary restrictions and concerns you may have.

## **Did you make this recipe?**

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