

### ***PioneerWoman Chocolate Mug Cake***

- 3 tablespoons milk
- 3 tablespoons vegetable oil
- Splash vanilla extract, optional

Mix:

- 3 tablespoons chocolate chips
- 3 tablespoons all-purpose flour
- 1 ½ tablespoons sugar
- 2 tablespoons cocoa powder
- 1/4 teaspoon baking powder
- Pinch of salt, optional

Directions: Put the flour, sugar, cocoa powder, baking powder, chocolate chips, and salt if using in a 12-oz ceramic mug. Mix thoroughly with a fork. Add the milk, vegetable oil and vanilla if using and blend until smooth. Microwave on high for 90 seconds. Do not overcook or the cake will be dry. Or 15 min. At 375 degrees in the oven.

<https://www.foodnetwork.com/recipes/ree-drummond/chocolate-cake-in-a-mug-3158576>

### ***Vanilla Sprinkle Mug Cake***

- 2 tablespoons butter
- 3 tablespoons milk
- 1/2 teaspoon pure vanilla extract

mix:

- 3 tablespoons granulated sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- pinch salt
- 1 tablespoon sprinkles

Directions: Place butter in a large mug and microwave 30 seconds until melted. Allow to cool 2 to 3 minutes. Quickly whisk in the milk and vanilla extract. Whisk in mix of flour, baking powder, sugar, sprinkles, and salt until combined. Stir in the sprinkles. 3. Microwave for 80 to 90 seconds. The top should look set but slightly wet when done. Cool a few minutes before enjoying.

<https://www.spoonfulofflavor.com/vanilla-mug-cake/>

### ***Carrot Mug Cake***

- 2 tablespoons butter
- 1 egg yolk
- 1 tablespoon milk
- 1 teaspoon vanilla

Mix:

- 1/4 cup flour
- 1 tablespoon sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1 tablespoon shredded carrots
- 1 tablespoon walnuts, chopped

In mug add butter and melt In microwave for 20-30 seconds. Cool. Add the egg, milk, vanilla, and flour mix. Mix. Microwave for 1 to 1 1/2 minutes or until cake pulls away from sides of mug. Frosting: 1 Tbsp cream cheese, softened, 1 tsp powdered sugar, and 1 teaspoon milk mixed or use whipped cream.

<https://www.thebittersideofsweet.com/2018/03/29/carrot-cake-mug-cake-cream-cheese-frosting/>

### ***Apple Crisp Mug***

- 1 tbsp butter, softened
- Chop ¾ cup apples (about 1 medium apple)
- 1 tsp brown sugar

Mix:

- 2 tbsp quick-cooking oats
- 1 tsp brown sugar
- 1 tbsp unbleached all-purpose flour

Preparation

1. In a 1-cup (250 ml) mug, combine the apple and brown sugar.  
2. In a small bowl, combine oat-mix and butter. Blend with your fingertips until the texture is crumbly. Sprinkle over the apple mixture. Cook in the microwave oven for 1 to 1 ½ minutes or until the juices are bubbling. 3. Let cool for 5 minutes before serving. Or bake for 10 min. At 375 degrees.

<https://www.biggerbolderbaking.com/microwave-mug-apple-crisp/>

## ***Chocolate Chip Cookie Mug***

- 1 tbsp real butter, soft not melted
- 1/4 tsp vanilla extract
- 1 egg yolk

Mix:

- 3 tbsp all-purpose flour
- small pinch of salt
- 1 tbsp light brown sugar, packed
- 2 tsp semi-sweet chocolate chips

In mug add butter and soften in microwave for 10 seconds. Add vanilla, flour mix, and egg yolk. Mix well. Microwave for 55 seconds. Or 15 min. At 375 degrees in the oven.

<https://www.thecountrycook.net/chocolate-chip-cookie-in-mug/>

## ***Best Chocolate Chip Cake Mug***

- 1/4 cup + 1 tbsp. milk
- 2 tablespoon vegetable oil
- 1 tablespoon hazelnut chocolate spread or mini chocolate chips

Mix

- 1/4 cup all-purpose flour
- 2 tablespoon unsweetened cocoa powder
- 1/4 teaspoon baking powder
- 2 tablespoon granulated sugar
- 1/8 teaspoon salt

Thoroughly whisk in the milk and vegetable oil until flour mix. You want enough head space for the cake to rise without pouring over. Add hazelnut chocolate spread in the middle of the batter or mini chocolate chips. Place a paper towel into the microwave and set the mug on top. Microwave mug cake for 70 sec.

<https://www.tablefortwoblog.com/the-moistest-chocolate-mug-cake/>

## ***Strawberry Shortcake Mug***

- 1 1/2 Tbsp butter
- 3 tablespoons milk
- 1/2 teaspoon vanilla extract
- 1 small strawberry, diced, plus more for topping

Mix

- 1/4 cup all-purpose flour
- 1/4 teaspoon baking powder
- Pinch of fine salt
- 2 tablespoons sugar

Directions: Place butter in a large mug and microwave 30 seconds until melted. Allow to cool 2-3 minutes. Quickly whisk in the milk and vanilla extract. Whisk in flour mix. Stir in the strawberries. Microwave for 60 seconds then in 15-second bursts until the cake begins to pull away from the sides of the mug and the top looks set.

<https://www.thekitchn.com/recipe-strawberry-shortcake-in-a-mug-232298>

## ***Banana Bread Mug***

- 1 egg yolk
- 1 banana, mashed (about 1/2 cup)
- 1 tablespoon butter, melted
- 1/2 teaspoon vanilla extract

Mix

- 1/4 cup all-purpose flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 2 tablespoons sugar

Whisk egg, banana, melted butter, and vanilla together. Add powder mix. Bake oven: 30min. Microwave: 2 min. Then 1 min. Intervals until toothpick comes out clean.

<https://onedishkitchen.com/banana-bread/>