

Mug Cakes Chocolate

Ready in two minutes in the microwave

Dark Chocolate Black Forest Mug Cake



INGREDIENTS

- 1 slice of butter 1 cm (½ in) thick (30 g/1 oz)
- 6 squares of dark chocolate (30 g/1 oz)
- 1 egg
- 2 tablespoons brown sugar
- 5 tablespoons plain (all-purpose) flour, plus extra for sprinkling
- ½ teaspoon baking powder
- 30 g/1 oz drained pitted cherries in syrup

DECORATION

- whipped cream
- 1 tablespoon dark chocolate flakes

Satisfy that chocolate craving as soon as it strikes with *Mug Cakes Chocolate* - over 30 recipes for quick and delicious chocolate cakes that require minimal effort and time. Mix a simple batter in a mug with a fork, using whatever ingredients you have in your cupboard, microwave for a few minutes, and zap! You have a heavenly, gooey cake to indulge in all by yourself. *Mug Cakes Chocolate* shares recipes for all varieties of chocolate cakes, from the simple dark chocolate; banana and chocolate; and chocolate orange to cakes which push your mug-cake-making skills to the max, like the swirl marshmallow or marble cake. Use your chocolate favourites of Nutella, Crunchie bars or Oreos and make irresistible cakes in a matter of minutes.

In a mug: melt the butter with the chocolate in the microwave for 30–40 seconds (800 watts).

Beat the mixture until smooth, then allow it to cool slightly. One by one, whisk in the egg, sugar, flour and baking powder. Sprinkle the cherries with a little flour and add them to the mug without stirring too much. Cook in the microwave for 1 minute 20 seconds (800 watts).

Allow to cool for 1 minute. Decorate with whipped cream and chocolate flakes. Eat immediately – the whipped cream melts very quickly!

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Taken from...

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Chocolate
by *Sandra Mahut*



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