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Chocolate Cake in a Mug

Prep Time: 5 min. Servings: 1 - 2

Here's What You Need:

4 tablespoons all-purpose flour
4 tablespoons granulated sugar
2 tablespoons cocoa powder
½ teaspoon baking powder
1 large egg
3 tablespoons cold coffee or milk
3 tablespoons vegetable oil
¼ teaspoon vanilla, almond or coconut extract
4 tablespoons chocolate chips
2 coffee mugs or 1 large oversized mug

Here's How You Do It:

Mix all of the above except for the chocolate chips in one mug or separate bowl and stir until completely combined. Then pour ½ of the contents into another mug. Add 2 tablespoons of chocolate chips in each mug; mix well and bake in the microwave for 3 minutes.

If using an oversized mug, combine all ingredients into the mug and then cook in the microwave for 3 minutes.

Remove cake from mug and place on a plate. Serve warm and top with chocolate syrup, ice cream or whipped cream. Enjoy!

Whipped Cream

Prep and mixing time: 10 minutes

Here's What You Need:

½ cup heavy cream
2 tablespoons powdered sugar
¼ teaspoon vanilla extract

Here's How You Do It:

In a large bowl, whip cream with an electric mixer on low setting, slowly until cream doubles in size. Beat in powdered sugar and vanilla. Once sugar and vanilla are incorporated, increase speed to medium speed for 30 seconds, then medium-high beat for additional 2 to 3 minutes until stiff peaks form.

Special Note:

Make sure your bowl is completely dry before adding ingredients. Do not over-mix. Whipped cream will become clumpy if over-mixed.