

# 5 Minute Chocolate Mug Cake

## Description

Bake a cake in a mug

## Resources

4 tablespoons flour  
2 tablespoons sugar  
2 tablespoons cocoa  
1 egg  
3 tablespoons milk  
3 tablespoons melted butter or oil  
1/4 teaspoon vanilla (or peppermint) extract  
1 tablespoon choc chips  
1 large mug  
per cup, 2 cubs a cup

(change all tablespoons to dessertspoons for normal sized mug)

## Instructions

1. Add dry ingredients to the mug, and mix well.
2. Crack an egg and add it to your mug. Be sure to mix it well to avoid any pockets of flour in the corners. Pour in the milk, oil and chocolate chips, and mix well. Add the vanilla extract.
3. Pop your mug into the microwave & zap for 3 minutes on maximum power (1000watt). Wait until the cake stops rising, and sets in the mug.
4. If necessary, run a knife around the sides of the mug, and tip the still warm cake out of the mug and onto a saucer.

## Running details

Runs for 15 minutes

Location: Should be run inside

## Tags

- baking
- chocolate cake
- Easter
- Eat
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- GGNZ Virtual Unit
- mug
- Sweets

## Badge Links

- Beavers: Cook - Cook
- Beavers: Experiment - Experiment