Chocolate Mug Cake

- Prep Time: 2 minutes
- Cook Time: 1 minute, 30 seconds
- Total Time: 3 minutes, 30 seconds
- Servings: 1



Ingredients:

- 2 tablespoons Baker's Corner Almond Flour, or 2 tablespoons ground Millville Quick Oats
- 1/2 teaspoon Baker's Corner Baking Powder
- 2 teaspoons Baker's Corner Baking Cocoa, sifted
- 1/2 teaspoon Simply Nature Organic Cane Sugar, or 1/2 teaspoon Baker's Corner Granulated Sugar
- 2 tablespoons Friendly Farms Unsweetened Vanilla Almondmilk
- 1 Goldhen Large Egg
- 2 teaspoons Stonemill Pure Vanilla Extract
- 2 teaspoons Simply Nature Creamy Almond Butter
- pinch of Stonemill Iodized Table Salt
- Carlini Canola Cooking Spray
- 1 teaspoon Baker's Corner Semi-Sweet Mini Morsels

Directions:

- 1. In a medium bowl, add almond flour, baking powder, baking cocoa, and coconut sugar. Stir to combine. Add almond milk, egg, vanilla extract, almond butter and a pinch of salt. Whisk until incorporated and batter is smooth. Lightly coat inside of mug with spray and pour batter into mug.
- 2. Microwave mug cake for 1 minute and 30 seconds. Sprinkle mini morsels on top.

