

# Chocolate Chip Mug Cake

Quick 90-second chocolate chip mug cake recipe! Single-serving dessert made in the microwave with simple pantry ingredients. Perfect for instant cravings.

2	3	5	1	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Chocolate Chip Mug Cake

## Ingredients

- 4 tbsp flour
- 3 tbsp granulated sugar
- 2 tbsp cocoa powder
- 3 tbsp milk
- 1 tsp baking powder
- 1 tsp vanilla extract
- 1 tsp salt
- 2 tbsp chocolate chips

## Instructions

- 1 Make the batter**

Add 4 tablespoons all-purpose flour, 3 tablespoons granulated sugar, 1 teaspoon baking powder, and 1 teaspoon salt to a microwave-safe mug.
- 2** Whisk the dry ingredients together with a fork until evenly combined and no lumps remain.
- 3** Add 3 tablespoons milk, 1 teaspoon vegetable oil, and 1 teaspoon vanilla extract to the mug.
- 4** Stir with a fork until the batter is smooth and no streaks of flour are visible, about 30 seconds.
- 5** Fold in 2 tablespoons chocolate chips by gently stirring them into the batter until evenly distributed.
- 6 Cook the cake**

Microwave on high power (100%) for 1 minute 30 seconds until the top looks set and springs back lightly when touched.
- 7** Let cool in the mug for 2 minutes before serving to avoid burning your mouth on the hot cake.

## Tips

Use a microwave-safe mug that holds at least 12 ounces to prevent overflow as the cake rises during cooking.

Start with 75 seconds of cooking time and add 15-second intervals as needed, since microwave wattages vary significantly between models.

Mix ingredients just until combined - a few lumps are perfectly fine and prevent the cake from becoming tough and rubbery.

Let the finished cake cool for 1-2 minutes before eating, as the mug and cake will be extremely hot straight from the microwave.

Lightly spray or butter the mug before adding batter if you want to easily turn the cake out for a more elegant presentation.

Press chocolate chips gently into the batter surface before microwaving to prevent them from sinking to the bottom.

Check doneness by gently touching the center - it should spring back lightly and not leave batter on your finger.

Pre-measure dry ingredients in small containers for instant mug cake mix whenever cravings strike.