



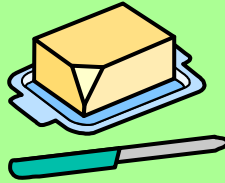
Mug Cake



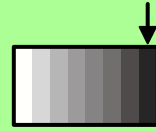
ingredient



flour



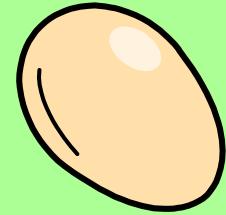
butter



dark



chocolate



egg



milk



Equipment



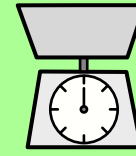
Mug



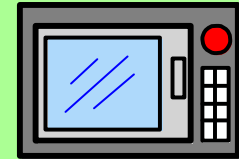
Teaspoon



Weighing

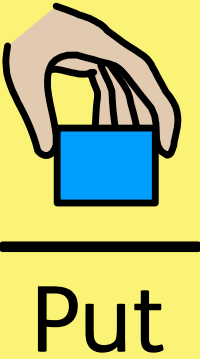


scales

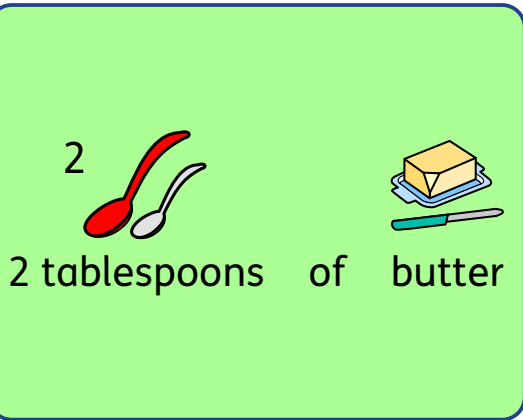


microwave

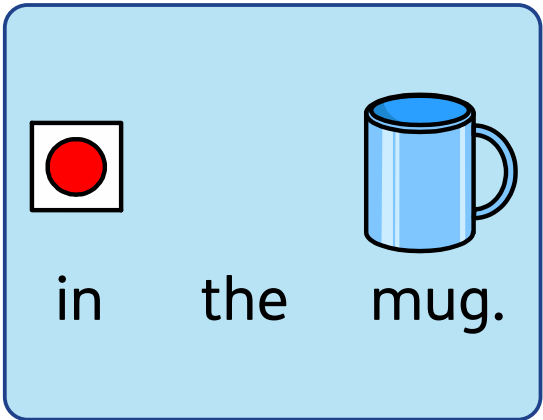




Put



2 tablespoons of butter



in the mug.



Put



40g of chocolate

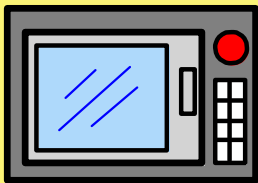


in

the



mug.



Microwave



the mug

15

for

15

seconds.





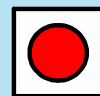
Add

1



1

egg

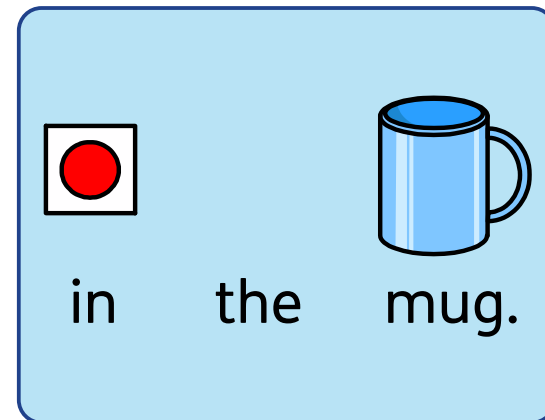
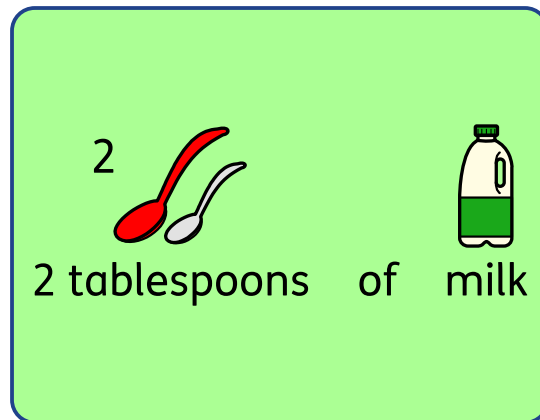


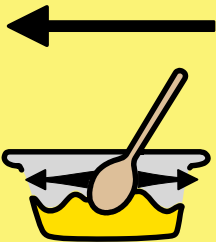
in

the



mug.

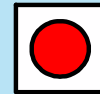




Beat



the mixture




in


the




mug.



Add



a pinch of salt



in the mug.



Add

3



3 tablespoons of sugar




in



the





mug.



Add

3  of  flour

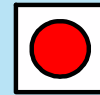
 in  the mug.



Beat



the mixture

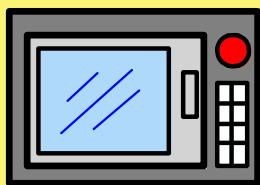


in

the



mug.



Microwave



the mixture

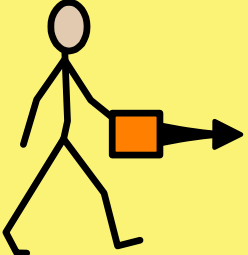
2



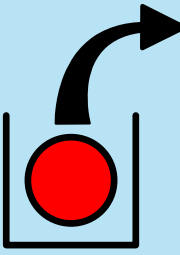
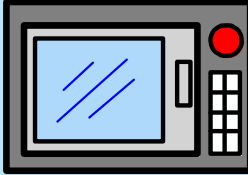
for 2 minutes.



caution very hot wear oven glove


take


mixture

 
out of the microwave.