

Lightning-Fast Chocolate Cake for One

Ingredients

¼ c flour
3 tbsp unsweetened cocoa powder
¼ tsp baking powder
2½ tsp sugar
¼ c + 1 tbsp milk
2 tbsp butter
salt, tiny pinch

Instructions

In a microwave-safe coffee mug (one with straight sides, rather than bowl-shaped, is best) melt the butter. Stir the sugar into the warm butter so that it melts slightly. Add the cocoa powder and mix until smooth. Next add the flour, baking powder, and salt. The mixture will be quite dry at this stage. Finally, add the milk and stir thoroughly until everything is well combined. The batter should be mostly smooth, with a few small lumps.

*Microwave for one minute. If the cake looks underdone, return to microwave in additional 5-second increments until completely cooked. Even when fully cooked, the center will be moist.

*Recipe tested using a 900 watt microwave. If your microwave is more powerful (eg, 1200 watts), suggest starting at 45 seconds.