

Chocolate Lava Mug Cake

A rich and gooey chocolate lava cake made effortlessly in a mug. Perfect for a quick, indulgent dessert with a molten chocolate center.



Dessert

10 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 2 tbsp all-purpose flour
- 2 tbsp granulated sugar
- 1 tbsp unsweetened cocoa powder
- 1/4 tsp baking powder
- 2 tbsp milk
- 1 tbsp vegetable oil
- 1 tbsp chocolate chips
- A pinch of salt

Steps

- 1 In a microwave-safe mug, mix flour, sugar, cocoa powder, baking powder, and salt.
- 2 Add milk and vegetable oil, stirring until smooth.
- 3 Gently fold in the chocolate chips.
- 4 Microwave on high for 60-70 seconds until the cake has risen and is firm on top but gooey inside.
- 5 Let it cool for a minute before enjoying.