

celeb chefs

# Marvellous mug cakes

Whip up a sweet treat in minutes

## Boozy berry mug cake

Prep 2 mins

Microwave 1 min 50 secs

Cool 3 mins

Makes 1

**2 tbsp unsalted butter**

1 tsp vanilla extract

**1 medium egg**

2 tbsp caster sugar

**5 tbsp self-raising flour**

2 tbsp raspberry jam, plus extra to serve

**1 tbsp brandy**

whipped cream and

fresh raspberries

(optional), to serve

**1** Put the butter into a large mug and microwave for 20-30 secs at 800W, until melted.

**2** Stir in the vanilla, then, using a fork, beat in the egg until fully combined. Then add the sugar and stir thoroughly.

**3** Pour in the flour and mix thoroughly until you have a thick cake batter. Temporarily remove 2 tbsp of the mixture and keep in a separate bowl.

**4** Drop the raspberry jam on top of the mixture in the mug and, using a fork, gently swirl it in, before pouring the brandy over the top.

**5** Empty the mixture that was in the separate bowl over the top. (The brandy will still be quite liquid on top, so carefully smooth the batter so that the jam is covered.)

**6** Put the mug on a plate and microwave for 1 min 50 secs at 800W. The cake will rise and then sink slightly and should still be a little wet to touch. (Place it on a plate in case any of the jam leaks.)

**7** Leave to cool for about 3 mins before spreading with a little extra jam and topping with a swirl of whipped cream. You could also add a few fresh raspberries. Be careful when you first taste the cake, as the jam in the centre will still be quite hot.



NB: Do check your mugs are microwave safe

## Sprinkle sunshine mug cake

Prep 2 mins

Microwave 1 min 50 secs

Cool 2 mins

Makes 1

**2 tbsp unsalted butter**

25g white chocolate, chopped into small pieces

**1 tbsp whole milk**

1 tsp vanilla extract

**1 medium egg**

2 tbsp caster sugar

**4 tbsp self-raising flour**

1 tbsp confetti-style cake sprinkles

shop-bought vanilla frosting and hundreds and thousands, to serve

**1** Put the butter and white chocolate into a large mug and microwave at 800W for 20-30 secs, or until the chocolate has melted.

**2** Stir the melted chocolate and butter together. Add the milk and vanilla, and stir again until smooth.

**3** Using a fork, beat in the egg until fully combined, then add in the sugar and stir thoroughly. Pour in the flour and mix well until you have a smooth batter. Carefully fold the confetti-style sprinkles into the batter (avoid using other types of sprinkles, as their colour can run).

**4** Microwave for 1 min 50 secs at 800W. The cake will rise and then sink a little and should still be quite wet to touch. (It may well drip a little down the sides of the mug as it is such a moist batter.)

**5** Leave to cool for at least 2 mins. Top with the vanilla frosting and hundreds and thousands.



## Oreo mug cake

Prep 2 mins

Microwave 1 min 20 secs

Cool 3 mins

Makes 1

**2 tbsp unsalted butter**

35g milk chocolate chips

**2 tbsp caster sugar**

1 medium egg

**3 tbsp self-raising flour**

2-3 Oreo cookies

whipped cream (optional), to serve

**1** Add the butter and chocolate chips to a large mug and microwave for 20-30 secs, or until the chocolate has melted.

**2** Stir the melted chocolate and butter together. Add the sugar and stir again.

**3** Using a fork, beat in the egg until fully combined. Add in the flour and mix thoroughly until you have a smooth batter, making sure there is no unmixed flour at the bottom of the mug.

**4** Carefully drop two of the cookies into the mug, one on top

of the other, making sure that they are fully covered by cake mixture.

**5** Microwave for 1 min 20 secs at 800W. The cake will rise and then sink a little and should still be quite wet to touch.

**6** Leave to cool for 3 mins, then top with whipped cream and poke in an extra cookie, if desired. Enjoy right away.



These recipes are taken from **Miracle Mug Cakes And Other Cheat's Bakes by Suzy Pelta** (Ryland Peters & Small, £9.99). To buy the book at the special price of £7.99, including UK p&p, call Macmillan Direct on 01256 302699 and quote the reference KB3.

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