

# Pumpkin Pie Mug Cake

## INGREDIENTS

- 1 teaspoon unsalted butter
- 2 small gingersnap cookies, crushed into 2 tablespoons of crumbs
- $\frac{1}{3}$  cup pumpkin purée
- 1 large egg
- 1 tablespoon milk
- 2 tablespoons packed brown sugar
- 1 teaspoon pumpkin pie spice



## INSTRUCTIONS

1. Place the butter in a microwave-safe mug and microwave on LOW until melted. Stir in the crushed gingersnaps and press the mixture firmly into the bottom of the mug.
2. In a separate small bowl, whisk together the pumpkin purée, egg, milk or cream, brown sugar, and pumpkin pie spice. Pour into the mug with the gingersnap "crust."
3. Place the mug on a microwave-safe plate. Microwave on full power for 2 to 5 minutes, or until a knife inserted in the center of the mug pie comes out clean. Cooking time will vary so start with 2 minutes and continue cooking in 30-second increments until done.
4. Use a hot pad or oven mitt to carefully remove the mug from the microwave. Let it stand for a couple minutes to cool.

# Hot Chocolate Mug Cake

## INGREDIENTS

- 3 tablespoon all purpose flour
- 1 tablespoon hot cocoa mix
- 2 teaspoon granulated white sugar
- $\frac{1}{4}$  teaspoon baking powder
- 3 tablespoon milk
- $\frac{1}{2}$  tablespoon vegetable oil
- 5 mini marshmallows



## **INSTRUCTIONS**

1. Add all ingredients except mini marshmallows into a microwave-safe mug. Mix with a small whisk until batter is smooth.
2. Add in mini marshmallows. If you want them on the top, leave them as is. If you want them mixed into the batter, stir them into the batter.
3. Microwave for about 1 minute, or until cake is cooked. Top of cake should be dry to the touch. Serve warm.

# Snickerdoodle Mug Cake

## INGREDIENTS

- $\frac{1}{4}$  cup + 2 tablespoons all-purpose flour
- 2 tablespoons sugar
- $\frac{1}{4}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon cinnamon
- $\frac{1}{4}$  cup milk, room temperature
- 2 tablespoons salted butter, melted and cooled
- $\frac{1}{2}$  teaspoon pure vanilla extract
- 2 tablespoons sugar



## **For layering/topping**

- 1 tablespoon sugar
- $\frac{1}{4}$  teaspoon cinnamon

## **INSTRUCTIONS**

1. In a small bowl, whisk together flour, sugar, baking powder, and cinnamon until thoroughly combined.
2. Blend in milk, butter, and vanilla until batter is smooth. In a microwave-safe mug, scoop a big spoonful of batter and then sprinkle with a spoonful of cinnamon sugar. Alternate layers, ending with cinnamon sugar.
3. Microwave on high for 1 to 1½ minutes, or until cake is done to your liking. Allow to cool for a couple of minutes before serving.

# Chocolate Peppermint Mug Cake

## INGREDIENTS

- ¼ cup all-purpose flour
- 3 tbsp sugar
- 2 tbsp cocoa powder
- ¼ tsp baking powder
- ⅛ tsp salt
- ¼ cup milk
- 2 tbsp olive oil
- 1-2 tbsp semi-sweet chocolate chips (personal preference)
- 2 peppermint candies, crushed



## INSTRUCTIONS

1. Add flour, sugar, cocoa powder, baking powder, and salt into a 12-ounce microwave-safe mug.
2. Stir with fork until mixed, and then stir in milk and oil.
3. Stir in chocolate chips and crushed peppermint candies.

NOTE: If mug is filled more than halfway with batter, the mug is too small and will overflow in the microwave.

4. Microwave for 90 seconds, then let the cake stand 1 to 2 minutes before serving.