



TASTE BOOK

Cupcake in a Mug



TASTE BOOK

Cupcake in a Mug



www.BrendaNovak.com

The perfect solution for a sweet craving--a cupcake in a mug. Takes just a few minutes to make with minimal clean-up. You'll just need a microwavable mug, whisk, spoon, ingredients for the recipe you decide to make and any creative toppings you'd like to add.

Note, each microwave is different. Add ten-second intervals to the cook time to get the cake done to your liking.

Recipes for CHOCOLATE CHIP, RED VELVET, OREO COOKIE, CARROT CAKE, LEMON CAKE, STRAWBERRY SHORTCAKE, S'MORES, COFFEE CAKE, SNICKERDOODLE, SKOR CAKE, SIMPLY CHOCOLATE, SIMPLY VANILLA and APPLE PIE



CHOCOLATE CHIP

Ingredients:

4 tbsp. flour
2 tbsp. brown sugar
1/4 tsp. baking powder
pinch of salt
3 tbsp. milk
1/2 tsp. vegetable oil
splash of vanilla
2 tbsp. chocolate chips



Directions:

Add flour, brown sugar, baking powder and salt in a mug. Mix well. Add milk, oil, and vanilla to the dry ingredients and whisk. Stir in half of the chocolate chips. Sprinkle remaining chocolate chips over surface. Microwave for 1 minute.



RED VELVET

Ingredients:

4 tbsp. flour
2 tbsp. sugar
1/4. tsp. baking powder
1 tsp. cocoa powder
pinch of salt
3 tbsp. milk
1 1/2 tbsp. vegetable oil
1/2 tsp. white vinegar
4 drops red food coloring
1 tbsp. white chocolate chips

Directions:

Add flour, sugar, baking powder, cocoa powder and salt in a mug. Mix well. Add milk, oil, white vinegar, and red food coloring to the dry ingredients and whisk. Stir in half of the white chocolate chips. Sprinkle remaining half over surface. Microwave for 1 minute.

OREO COOKIE

Ingredients:

4 tbsp. flour
1/4 tsp. baking powder
3 tbsp. milk
1/2 tsp. vegetable oil
4 tbsp. white chocolate chips
3 Oreo cookies

Directions:

Add white chocolate chips and milk in a mug. Microwave for 30 seconds and whisk until chocolate is completely melted. Add flour, baking powder, vegetable oil and whisk. Crush the Oreos. Mix half the crushed Oreos into the batter. Microwave for 1 minute. Top with the remaining crushed Oreos and whipping cream

CARROT CAKE

Ingredients:

4 tbsp. flour
2 tbsp. brown sugar
1/4 tsp. baking powder
1/4 tsp. cinnamon
1/8 tsp. nutmeg
2 tbsp. shredded carrots
4 tbsp. milk
1 tbsp. melted butter

Directions:

Add flour, brown sugar, baking powder, cinnamon and nutmeg in a mug. Mix well. Add milk, butter, and shredded carrots to dry ingredients and whisk. Microwave for 1 minute. Top with whipping cream and chopped pecans.

LEMON CAKE

Ingredients:

3 tbsp. flour
3 tbsp. sugar
1/4 tsp. baking powder
1 egg
2 tbsp. vegetable oil
2 tbsp. lemon juice
1 tsp. grated lemon zest
2 tbsp. powdered sugar

Directions:

Add flour, sugar and baking powder. Mix well. In a separate bowl, beat egg. Mix in oil, lemon juice, lemon zest. Add mixture to the dry ingredients and whisk. Microwave for 1 minute and 30 seconds. In a separate bowl, mix powdered sugar and some lemon juice to make icing. Top cake with icing and lemon zest.

STRAWBERRY SHORTCAKE

Ingredients:

4 tbsp. flour
2 tbsp. sugar
1/4 tsp. baking powder
3 tbsp. milk
1 tbsp. vegetable oil
splash of vanilla
strawberries
heavy whipping cream



Directions:

Add flour, sugar and baking powder in a mug. Mix well. Add milk, oil, and vanilla to dry ingredients and whisk. Microwave for 1 minute. Whip together sugar and heavy whipping cream. Cut up strawberries. Top cake with strawberries and whipping cream.



S'MORES

Ingredients:

4 tbsp. flour
3 tbsp. sugar
1/4 tsp. baking powder
1 tbsp. cocoa
pinch of salt
4 tbsp. milk
2 tbsp. oil
splash of vanilla
2 large marshmallows
2 tbsp. chocolate chips
1 graham cracker

Ingredients:

2 1/2 tbsp. flour
1 tbsp. sugar
1/4 tsp. baking powder
pinch of salt
1 tbsp. milk
1 tbsp. vegetable oil
splash of vanilla
1/2 tbsp. brown sugar
1/4 tsp. cinnamon

Directions:

Add flour, sugar, baking powder, cocoa and salt in a mug. Mix well. Add milk, oil, and vanilla to the dry ingredients and whisk. Crush the graham cracker. Stir in half the crushed graham cracker, chocolate chips and marshmallows into the mug. Microwave for 50 seconds. Top with the remaining crushed graham cracker and a few chocolate chips

COFFEE CAKE

Directions:

Add flour, sugar, baking powder and salt in a mug. Mix well. Add milk, oil, vanilla to the dry ingredients and whisk. Sprinkle brown sugar and cinnamon on top. Microwave for 45 seconds.

SNICKERDOODLE

Ingredients:

6 tbsp. flour
3 tbsp. sugar
1/4. tsp. baking powder
1 tsp. cinnamon
4 tbsp. milk
2 tbsp. melted butter
1 1/2 tsp. vanilla

Directions:

Add flour, sugar, baking powder, cinnamon and salt in a mug. Mix well. Add milk, melted butter and vanilla to the dry ingredients and whisk. Top with a cinnamon sugar. Microwave for 1 minute.



SKOR CAKE

Ingredients:

4 tbsp. flour

4 tbsp. sugar

2 tbsp. cocoa powder

1/8 tsp. baking powder

dash of salt

3 tbsp. milk

2 tbsp. oil

1 tbsp. water

1/4 tsp. vanilla

1 Skor Bar

caramel

Sweetened Condensed Milk

whip cream



Directions:

Add flour, sugar, cocoa, baking powder and salt to a mug. Mix well. Add milk, oil, water and vanilla to the dry ingredients and whisk. Microwave for 1 minute and 30 seconds.

Combine caramel and Sweetened Condensed Milk. Poke holes in the cake and pour the caramel mixture over the cake. Top with whipping cream. Crush Skor Bar and sprinkle it on top.

SIMPLY CHOCOLATE

Ingredients:

3 tbsp. flour
3 tbsp. sugar
2 tbsp. cocoa powder
1/4 tsp. baking powder
pinch of salt
3 tbsp. milk
3 tbsp. vegetable oil
splash of vanilla
4 tbsp. chocolate chips

Directions:

Add flour, sugar, cocoa, baking powder and salt. Mix well. Add milk, oil, and vanilla to the dry ingredients and whisk. Stir in chocolate chips. Microwave for 1 minute and 30 seconds. Top with powdered sugar.

SIMPLY VANILLA

Ingredients:

4 tbsp. flour
3 tbsp. sugar
1/2 tsp. baking powder
pinch of salt
4 tbsp. milk
1/2 tbsp. melted butter
1/2 tsp. vanilla

Directions:

Add flour, sugar, baking powder and salt in a mug. Mix well. Add milk, melted butter and vanilla to dry ingredients and whisk. Microwave for 1 minute and 30 seconds.

APPLE PIE

Ingredients:

6 tbsp. flour

2 tbsp. sugar

1/4 tsp. baking powder

1/4 tsp. cinnamon

4 tbsp. milk

2 tbsp. melted butter

1/2 tsp. vanilla

4 tbsp. apple pie filling



Directions:

Add flour, brown sugar, baking powder and cinnamon to a mug. Mix well. Add milk, melted butter, and vanilla to the dry ingredients and whisk. Put the apple pie filling in the center of the mug. Microwave for 1 minute and 30 seconds. Top with cinnamon and whip cream.





www.BrendaNovak.com