Your Cup of Cake

26 Single-Serve Recipes for Mug Cakes



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BY

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Introduction



We live in a world full of time constraints which leaves little time for the pleasures of life. Not all is sacrificed, however -- not when there are cups of cake to be made! Included in this book are 26 mouthwatering recipes which require only a fraction the amount of time it takes to prep, bake and cool a full size cake (ten minutes max!). All you need is a microwave, a microwave-friendly mug, an oven mitt, and a sweet tooth.

Before we begin however, here are some tips for perfect mug cakes every time.

- First, make sure to grease your microwavable mug with butter or oil spray, especially if you're mixing your ingredients in a bowl.
- Egg size matters. For most recipes one large egg (not extra-large) will make two mug cups. Try to use a standard sized egg for single serving recipes.
- If you don't have a mug, don't fret. Microwavable glasses, ramekins, or jars will work just as well.
- Do not fill your mug more than half full. If you do, it causes overflow.
- Mug cakes won't brown like regular cakes. Instead, they'll be closer to a blonde color. Most microwaves top out at 212°F and it takes 320°F to caramelize sugar which is what causes cakes to brown. Moral of the story-- even if they're not brown, they may be done.

If the recipe gives you multiple cook times, start with the shortest time. If that doesn't cook it all the way through, keep cooking it in the microwave in 15 second intervals. You'll know if it's done by carefully touching the top of it. It should be firm yet springy. If it's doughy at all, put it back in the microwave until it's cooked all the way through. Remember, microwave powers vary, so cook times will too. (Make sure your cake is done before consuming!) When in doubt, the toothpick test works well. (Insert toothpick into the cake, if it comes out clean, the cake is done.) However, if you do not have toothpicks a butter knife works just as well. The most important thing to remember is to have fun!

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Lemon Mug Cake

A sweet and gently tart combination for the lemon lover in you.



Makes 1 Serving.

Ingredients for the cake:

- 3 tablespoons all-purpose flour
- 2 tablespoons white sugar
- 1 tablespoon skim milk
- 1 tablespoon lemon juice
- 2 teaspoons vegetable oil
- 1/4 teaspoon baking powder

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined.
3. Pour the ingredients into your greased mug and cook on high for 1 minute.
4. Let the cake cool for 2 to 3 minutes before enjoying.

Chocolate Mug Cake

This recipe couldn't be any easier. The best part? All the ingredients are probably already in the pantry!



Makes 1 Serving **Ingredients:**

- 4 tablespoons all-purpose flour
- 2 tablespoons white sugar
- 2 tablespoons brown sugar
- 2 tablespoons unsweetened cocoa powder
- 1/2 teaspoon instant coffee
- ¼ cup water
- 2 tablespoons canola oil
- 1/8 teaspoon vanilla extract
- Dash of salt

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined.
3. Pour the ingredients into your greased mug and cook on high for 1 minute.
4. Let the cake cool for 2 to 3 minutes before enjoying.

Amaretto Shot Chocolate Mug Cake

The perfectly adult way to end a long day.



Makes 1 Serving **Ingredients**:

- 1 tablespoon all-purpose flour
- 1 tablespoon unsweetened cocoa powder
- 2 tablespoons smooth peanut butter
- 1 tablespoon brown sugar
- ¼ teaspoon baking powder
- Pinch salt
- 1 large egg, beaten
- 2 tablespoons mini chocolate chips
- 1 ounce amaretto liqueur
- Whipped cream

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined.
3. Pour the ingredients into your greased mug and cook on high for 1 minute.
4. Let the cake cool for 2 to 3 minutes then pour the amaretto over it and let it soak in.
5. Top with whipped cream to serve.

German Chocolate Mug Cake

This mug cake is all about the layers. Layers of pure decadence.



Makes 1 Serving

Ingredients:

- 2 tablespoons instant oats
- 1 tablespoon unsweetened cocoa powder
- 1 tablespoon white sugar
- ¼ teaspoon baking powder
- 1 large egg white
- 2 tablespoons canola oil
- ¼ teaspoon vanilla extract
- 2 tablespoons milk chocolate frosting

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined.
3. Pour the ingredients into your greased mug and cook on high for 2 minutes.
4. Remove the cake from the mug, if desired, and top with frosting to serve.

Chocolate Chip Mug Cake

Like the cookie but cake!



Makes 1 Serving **Ingredients**:

- 3 tablespoons coconut flour
- ¼ teaspoon baking soda
- 2 large egg whites
- 2 ½ tablespoons water
- 3 tablespoons plain Greek yogurt
- ¼ teaspoon vanilla extract
- 1 tablespoon mini chocolate chips

Directions:

1. Mix all ingredients, except for the chocolate chips, thoroughly in a greased mug.
2. Gently fold in the chocolate chips.
3. Microwave for about 1 minute and 45 seconds.

Wine and Chocolate Mug Cake

The wine and dark chocolate make this the perfectly sinful dessert for any occasion.



Makes 1 Serving **Ingredients:**

- ¼ cup all-purpose flour
- 2 tablespoons white sugar
- 1 tablespoon brown sugar
- 1 tablespoon unsweetened cocoa powder
- ¼ teaspoon baking powder
- Pinch salt
- 1 large egg, beaten
- 3 tablespoons red wine
- 1 tablespoon butter, softened
- 3 tablespoons dark chocolate chips
- 2 tablespoons plain Greek yogurt
- ¼ teaspoon vanilla extract

Directions:

1. Mix flour, sugar, cocoa powder, baking powder and salt in a small bowl.
2. Combine the butter and chocolate chips in a microwaveable mug and heat on high at 20-second intervals until both are melted.

3. Stir smooth then whisk in the yogurt, red wine and vanilla extract.
4. Whisk in the egg and the dry ingredients, blending until smooth and well combined.
5. Microwave on high heat for 2 ½ to 3 ½ minutes until a toothpick inserted in the center comes out clean.

Chocolate Peanut Butter Mug Cake

An easy combination of peanut butter and chocolate with a peanut butter mousse that is reminiscent of peanut butter pie.



Makes 1 Serving

Ingredients:

- 1 tablespoon cream cheese, softened
- 1 tablespoon smooth peanut butter
- 2 tablespoons whipped cream
- 3 teaspoons powdered sugar
- 2 tablespoons unsalted butter
- 1/2 teaspoon vanilla
- 1 egg
- 3 tablespoons cocoa powder
- 2 tablespoons all-purpose flour
- 1/8 teaspoon baking powder
- Pinch salt
- 1 ½ tablespoons mini chocolate chips

Directions:

1. Whisk together the cream cheese and peanut butter in a small mixing bowl.

2. Fold in the whipped cream and powdered sugar until smooth. Set aside.
3. Melt the butter in a small dish then whisk in the vanilla, egg and sugar.
4. In a separate bowl, whisk together the flour, cocoa powder, baking powder and salt.
5. Add the dry ingredients to the egg mixture and stir smooth.
6. Pour the chocolate batter into a greased mug then sprinkle with chocolate chips.
7. Microwave on high for 1 minute then again at 15-second intervals until cooked through.
8. Top with the peanut butter mousse to serve.

Pumpkin Maple Mug Cake

Like a little piece of fall, all year round.



Makes 1 Serving **Ingredients:**

- 2 tablespoons coconut flour
- 1 teaspoon ground cinnamon
- ½ teaspoon baking powder
- Pinch ground nutmeg
- 1 large egg
- 1/4 cup skim milk
- 2 tablespoons pumpkin puree
- 1 tablespoon pure maple syrup

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined.
3. Pour the ingredients into your greased mug and cook on high for 2 minutes.
4. Let the cake cool for 2 to 3 minutes then drizzle with maple syrup to serve.

Nutella Peanut Butter Mug Cake

Warm hazelnut and cocoa cake in less than 5 minutes? Yes please!



Makes 1 Serving.

Ingredients:

- 4 tablespoons all-purpose flour
- 3 tablespoons Nutella spread
- 1 tablespoon smooth peanut butter
- 1/4 teaspoon baking powder
- 3 tablespoons skim milk
- Whipped cream (optional)

Directions:

1. Grease the inside of the mug with butter or spray with nonstick cooking spray.
2. Whisk together all of the ingredients in the mug until well combined.
3. Microwave on high for 1 minute – continue cooking at 10-second intervals, if needed, until cooked through.
4. Top with whipped cream, if desired, to enjoy.

Caramel Apple Mug Cake

The ideal fusion of cake and apple pie with a delightful caramel sauce, too!



Makes 1 Serving.

Ingredients:

- ¼ cup all-purpose flour
- 1 tablespoon brown sugar
- ¼ teaspoon baking powder
- Pinch salt
- 2 ½ tablespoons unsweetened applesauce
- 1 tablespoon skim milk
- 2 tablespoons diced apple
- 1 tablespoon caramel ice cream syrup

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined.
3. Pour the ingredients into your greased mug and cook on high for 1 minute.
4. Let the cake cool for 2 to 3 minutes then drizzle with caramel to serve.

Peach Cobbler Mug Cake

Just like the holiday dish, but just for one!



Makes 1 Serving.

Ingredients:

- 1 tablespoon unsalted butter
- 3 tablespoons white cake mix
- ¼ teaspoon ground cinnamon
- Pinch ground nutmeg
- 2 ½ tablespoons skim milk
- ¼ cup canned peaches, drained and chopped

Directions:

1. Grease a microwave-safe mug and add the butter.
2. Melt the butter in the microwave on high heat for 10 to 15 seconds.
3. Whisk in the milk.
4. In a small bowl, whisk together the remaining dry ingredients then stir into the ingredients in the mug.
5. Fold in the chopped peaches then microwave on medium heat (50%) for 3 minutes until cooked through.

Chocolate Espresso Mug Cake

Just the cake you need when coffee and chocolate are an absolute necessity.



Makes 1 Serving.

Ingredients:

- 3 tablespoons all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 2 tablespoons white sugar
- ¼ teaspoon baking powder
- 1 teaspoon instant coffee powder
- 1 large egg
- 2 tablespoons skim milk
- 2 tablespoons canola oil
- ½ teaspoon vanilla extract

Directions:

1. Whisk together the dry ingredients in a small bowl.
2. In a separate bowl, whisk together the egg, oil, milk and vanilla extract.
3. Add the wet ingredients to the dry and whisk until smooth.
4. Pour the batter into a greased mug and microwave on high heat for 1 minute.
5. Cook the cake at 15-second intervals until cooked through.
6. Cool the cake for 2 to 3 minutes before serving.

Strawberry Vanilla Mug Cake

A fabulous dessert or excellent breakfast. Or afternoon snack. Or anytime delight.



Makes 1 Generous Serving **Ingredients:**

- ¼ cup all-purpose flour
- 2 tablespoons white sugar
- 1 teaspoon baking powder
- ¼ teaspoon ground cinnamon
- Pinch salt
- 1 large egg
- 1 tablespoon unsalted butter, softened
- ½ teaspoon vanilla extract
- 3 tablespoons diced strawberries

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients except the strawberries until smooth and well combined.
3. Fold in the diced strawberries until just combined.
4. Pour the ingredients into your greased mug and cook on high for 1 minute 20 seconds.
5. Let the cake cool for 2 to 3 minutes before enjoying.

Chocolate & Salted Caramel Mug Cake

This cake is sweet and salty for those days when your taste buds just can't decide.



Makes 1 Serving **Ingredients:**

- 3 ½ tablespoons all-purpose flour
- 2 tablespoons white sugar
- 2 tablespoons brown sugar
- 2 ½ tablespoons unsweetened cocoa powder
- ¼ teaspoon baking powder
- 1 large egg
- 3 tablespoons skim milk
- 1 tablespoon canola oil
- Pinch salt
- 2 salted caramel candies

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined.
3. Pour the ingredients into your greased mug and cook on high for 1 minute.
4. Place the caramel candies on top of the cake and microwave for another 30 seconds or so until the caramel is soft and the cake cooked through.
5. Let the cake cool for 2 to 3 minutes before enjoying.

Banana Mug Cake

A mug cake for monkeys of all ages.



Makes 1 Serving **Ingredients:**

- 3 tablespoons all-purpose flour
- 2 tablespoons brown sugar
- 1 tablespoon white sugar
- ½ teaspoon baking powder
- 1 large egg
- 1 tablespoon skim milk
- 1 tablespoon canola oil
- 1 small banana, mashed

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined. Fold in the banana.
3. Pour the ingredients into your greased mug and cook on high for 1 minute.
4. Let the cake cool for 2 to 3 minutes before enjoying.

Sweet Potato Mug Cake

This Southern staple isn't just for pies anymore.



Makes 2 Servings **Ingredients:**

- ¼ cup water
- 1 large egg white
- ¼ cup sweet potato baby food
- 2 tablespoons skim milk
- ¼ teaspoon vanilla extract
- 1/3 cup self-rising flour
- 3 tablespoons brown sugar
- 1 tablespoon white sugar
- ½ teaspoon ground cinnamon
- Pinch ground nutmeg
- Pinch salt

Directions:

1. Whisk together the egg and water in a small bowl then set aside to thicken for 5 minutes.
2. Stir together the dry ingredients in a small bowl.
3. Whisk the sweet potato baby food along with the milk, sugar and vanilla to the egg mixture.
4. Add the dry ingredients and whisk until smooth.
5. Pour the batter into two greased mugs and microwave one at a

time for 1 ½ minutes until cooked through.
6. Cool the cakes for 2 to 3 minutes before serving.
7. In a bowl, blend together egg and water. Set aside to thicken. (about 5 minutes)

Lime Coconut Mug Cake

Put the lime in the coconut and eat it all up.



Makes 1 Serving **Ingredients:**

- ¼ cup all-purpose flour
- 2 tablespoons white sugar
- ½ tablespoon light brown sugar
- ¼ teaspoon baking powder
- Pinch salt
- 3 tablespoons unsweetened coconut milk
- 1 tablespoon fresh lime juice
- ½ tablespoon unsweetened flaked coconut
- ¼ teaspoon fresh lime zest

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined.
3. Pour the ingredients into your greased mug and cook on high for 1 minute.
4. Let the cake cool for 2 to 3 minutes before enjoying.

Chocolate Orange Mug Cake

Also known as Jaffa. Or delicious. Whichever sounds better.



Makes 1 Serving.

Ingredients:

- ¼ cup all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 2 tablespoons white sugar
- ¼ teaspoon baking powder
- Pinch salt
- 1 large egg
- 2 tablespoons unsalted butter, melted
- 1 tablespoon orange juice
- ½ teaspoon orange zest

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined.
3. Pour the ingredients into your greased mug and cook on high for 1 minute.
4. Let the cake cool for 2 to 3 minutes before enjoying.

S’More Mug Cake

All the fun of a fire in summertime without the bugs.



Makes 1 Serving.

Ingredients:

- ¼ cup all-purpose flour
- 2 tablespoons graham cracker crumbs
- 2 tablespoons light brown sugar
- ¼ teaspoon baking powder
- 3 tablespoons skim milk
- 1 tablespoon canola oil
- 1 tablespoons chocolate chips
- 1 large marshmallow

Directions:

1. Lightly grease a microwave-safe mug.
2. Whisk together the flour, graham crackers, baking powder, oil, sugar and milk in the mug until well combined.
3. Press the chocolate chips into the center of the batter and microwave on high heat for 1 minute.
4. Top the cake with the marshmallow and heat for 20 seconds until puffed and soft.
5. Cool the cake to 2 minutes before serving.

Cheesecake in a Mug

So much yes, there's not even the possibility of saying no.



Makes 1 Serving.

Ingredients:

- 2 ounces cream cheese, softened
- 2 tablespoons light sour cream
- 1 large egg
- 1 tablespoon white sugar
- 2 teaspoons fresh lemon juice
- ¼ teaspoon vanilla extract
- Whipped cream (optional)
- Fresh fruit (optional)

Directions:

1. Blend all of the ingredients except the whipped cream in a grease mug until smooth.
2. Microwave on high heat for 30 seconds.
3. Stir the mixture then heat for another 30 seconds. Stir again and heat for another 30 seconds.
4. Cool the cake then chill until firm. Top with whipped cream and fruit to serve.

Almond Mug Cake

Not only are almonds healthy, they're also tasty.



Makes 1 Serving.

Ingredients:

- 2 tablespoons white cake mix
- 3 tablespoons water
- 1 tablespoon skim milk
- 1 tablespoon mini chocolate chips
- ¼ teaspoon almond extract

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined.
3. Pour the ingredients into your greased mug and cook on high for 1 minute.
4. Let the cake cool for 2 to 3 minutes before enjoying.

Blueberry Mug Cake

It's a grand substitute for the muffin. (And less clean up, too!)



Makes 1 Serving **Ingredients for Cake:**

- ¼ cup all-purpose flour
- 1 tablespoon white sugar
- ¼ teaspoon baking powder
- Pinch salt
- 2 tablespoons unsweetened applesauce
- 1 tablespoon honey
- ½ tablespoon melted butter
- ¼ teaspoon vanilla extract
- 2 tablespoons fresh blueberries

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined then fold in the blueberries.
3. Pour the ingredients into your greased mug and cook on high for 1 minute 15 seconds.
4. Let the cake cool for 2 to 3 minutes before enjoying.

Red Velvet Mug Cake with Cream Cheese Frosting

Just like a red velvet cupcake but made for one!



Makes 1 Serving.

Ingredients for the Cake:

- ¼ cup all-purpose flour
- 3 tablespoons white sugar
- 1 ½ tablespoons light brown sugar
- 1 tablespoon unsweetened cocoa powder
- 1/8 teaspoon baking powder
- Pinch salt
- 1 large egg
- 3 tablespoons whole milk
- 1 tablespoon canola oil
- ½ teaspoon red food coloring
- ¼ teaspoon vanilla extract

Directions for Cake:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients except the frosting until smooth and well combined.
3. Pour the ingredients into your greased mug and cook on high for 1

minute.

4. Let the cake cool then top with frosting to serve.

Chocolate Peppermint Mug Cake

Mint and cocoa, a classically delicious combination.



Makes 1 Serving.

Ingredients:

- ¼ cup all-purpose flour
- 3 tablespoons white sugar
- 3 tablespoons unsweetened cocoa powder
- 1 tablespoon brown sugar
- ¼ teaspoon baking powder
- Pinch salt
- 1 large egg
- 3 tablespoons skim milk
- 1 tablespoon canola oil
- ¼ teaspoon peppermint extract
- 2 peppermint candies, crushed
- 1 tablespoon mini chocolate chips

Directions:

1. Combine all of the dry ingredients except the crushed peppermint candies in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined.
3. Fold in the peppermint candy and chocolate chips.
4. Pour the ingredients into your greased mug and cook on high for 2 minutes.

5. Let the cake cool for 2 to 3 minutes before enjoying.

Yellow Mug Cake

Sweet and simple – what more could you ask for?



Makes 1 Serving.

Ingredients:

- 2 tablespoons all-purpose flour
- 1 ½ tablespoons white sugar
- ¼ teaspoon baking powder
- 2 tablespoons skim milk
- 1 tablespoon canola oil
- ¼ teaspoon vanilla extract
- Pinch salt

Directions:

1. Combine all of the dry ingredients in a small bowl, blending well.
2. Whisk in the wet ingredients until smooth and well combined.
3. Pour the ingredients into your greased mug and cook on high for 1 minute.
4. Let the cake cool for 2 to 3 minutes before enjoying.

Coffee Mug Cake with Crumb Topping

The perfect cake for a coffee break.



Makes 2 Servings.

Ingredients for Cake:

- ½ cup all-purpose flour
- 3 tablespoons white sugar
- 1 tablespoon light brown sugar
- ¼ teaspoon baking powder
- Pinch salt
- 1 large egg
- ¼ cup plain Greek yogurt
- 2 tablespoons unsalted butter, softened
- ¼ teaspoon vanilla extract

Ingredients for Crumb Topping:

- 3 ½ tablespoons all-purpose flour
- 2 tablespoons brown sugar
- 2 tablespoons unsalted butter, softened
- 1 ½ teaspoons ground cinnamon
- Pinch ground nutmeg

Directions:

1. Stir together the ingredients for the crumb topping in a small bowl

– the mixture should be crumbly rather than smooth.

2. Set the crumb topping aside.
3. Combine all of the dry ingredients for the cake in a small bowl, blending well.
4. Whisk in the wet ingredients until smooth and well combined.
5. Pour the ingredients into two greased mugs and top with the crumb topping.
6. Cook the cakes one at a time on high for 1 minute.
7. Let the cake cool for 2 to 3 minutes before enjoying.

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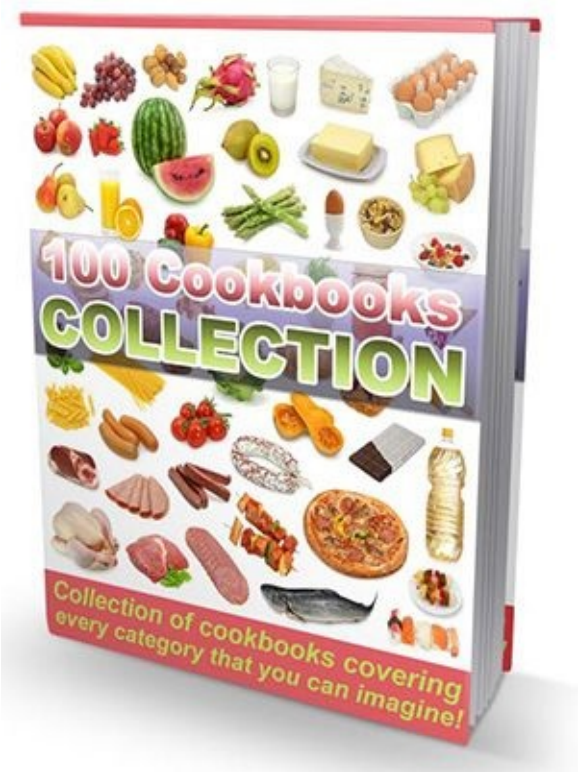

As promised, here you can get a great collection of one hundred cookbooks that I have collected so far. The cookbooks I like and always proud to share with all my readers and followers.

However, even though I love sharing recipes, I would like to make this an exclusive collection to my readers and thus, this will require you to take a few more simple steps in order to get this big bonus.

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