Here is a video on how to properly assemble the dry ingredients, which we did in class: https://www.youtube.com/watch?v=rd4\_GOKd5\_0&disable\_polymer=true

Here is a video on how to properly assemble everything at home: https://www.youtube.com/watch?v=-HIopzCQU4Y

**Microwave Chocolate Mug Cake**

**INGREDIENTS**:

Flour, ¼ cup

Sugar, 2 tablespoons

Brown Sugar, 1 tablespoon

Cocoa powder, 1½ tablespoons

Baking powder, ¼ teaspoon

Salt, pinch

Milk, 2 tablespoons

Water, 2 tablespoons

Vegetable Oil, 2 tablespoons

Vanilla Extract, ¼ teaspoon (optional...ok to make w/o it)

Chocolate Chips, 1 tablespoon (optional...ok to make w/o them)

**DIRECTIONS**:

1. Pour your (thoroughly mixed) dry ingredients from class into a mug.

2. Add in the remaining wet ingredients. Mix well until combined. Put tablespoon of chocolate chips on top (don’t mix in.)

3. Microwave on high for 1 minute and 45 seconds. Let it sit for two more minutes before serving warm, perhaps with a dollop of ice cream! Enjoy!