

2 Microwave Chocolate Cakes

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You can bake a cake in 2 minutes or less. Using a little chemistry and a microwave oven, individual cakes can be prepared.

This recipe uses an egg.

Ingredients

2 Tbs. cocoa powder (I used Hershey's cocoa)
5 Tbs. sugar
¼ cup flour
¼ tsp. salt
½ tsp. vanilla
1 large egg
3 Tbs. vegetable oil
3 Tbs. milk
Confectioner's sugar, in a shaker container
Optional: cooking spray

Equipment

Wire whisk
Small bowl
Large coffee mug or ramekin
Microwave oven

Directions

Add the dry ingredients to a small bowl. Mix well.

Add the wet ingredients. Whisk until smooth.

Optional: Use cooking spray to lightly spray the coffee mug or ramekin.

Transfer the batter to the coffee mug or ramekin.

Microwave until puffed and the batter has set. About 90 seconds to 2 minutes. Cooking times will vary with the power of the microwave oven.

Serve in the mug or ramekin or remove the cake from the mug. Sprinkle with the powdered sugar.

Option:

Want a molten center for the cake? When filling the mug or ramekin, fill approximately 1/3 with batter, add a filling such as Nutella, marshmallow fluff, or a cream frosting to the center of the batter, then add the remaining batter.

Note:

The egg gives the cake a lightly springy texture.

This recipe is egg free.

Ingredients

5 tsp. cocoa powder (I used Hershey's cocoa)
3 Tbs. sugar
3 Tbs. flour
¼ tsp. salt
¼ tsp. baking powder
½ tsp. vanilla
3 Tbs. vegetable oil
3 Tbs. milk
Confectioner's sugar, in a shaker container
Optional: cooking spray

Equipment

Wire whisk
Small bowl
Large coffee mug or ramekin
Microwave oven

Directions

Add the dry ingredients to a small bowl. Mix well.

Add the wet ingredients. Whisk until smooth.

Optional: Use cooking spray to lightly spray the coffee mug or ramekin.

Transfer the batter to the coffee mug or ramekin.

Microwave until puffed and the batter has set. About 30 seconds to 1 minute. Cooking times will vary with the power of the microwave oven.

Serve in the mug or ramekin or remove the cake from the mug. Sprinkle with the powdered sugar.

Note:

This cake has a light and fluffy texture.