

Recipe for a simple Microwave Chocolate Cake in 3-4 minutes!

Ingredients

- 1 microwave plugged in and ready to operate
- 1 large mug
- 1 smaller mug in which you have previously added and mixed together:
 - 2 tablespoons of self-raising flour
 - 2 tablespoons of caster sugar
 - 1 tablespoon of cocoa
- 1 smaller mug in which you have previously added and mixed together:
 - 1 tablespoon of milk
 - 1 tablespoon of vegetable oil
 - Few drops of vanilla essence
- 1 medium sized egg

Directions

1. Pour the dry ingredients (flour, sugar and cocoa) into your mug.
2. Crack the egg into your mug.
3. Mix the egg into the dry ingredients with a desert spoon. Make sure that none of the dry ingredients are stuck to the sides of your mug. Keep mixing until you have a smooth batter.
4. Pour the wet ingredients (milk, oil and vanilla essence) into your mug.
5. Gently mix it all together until you have a really smooth batter with no lumps or dry ingredients visible.
6. The final step is to place the mug in the very centre of the microwave. Set the timer for 90 seconds. Now sit back and wait for your cake to cook!
7. Once the cake has cooked turn it out onto a plate and leave to cool.
8. Enjoy!