

How to Make a Cake in a Cup

*This free How To tip sheet was produced by the Cheapskates Club –
www.cheapskates.com.au*

Cake in a Cup

Ingredients:

2 tbsp SR flour
2 tbsp sugar
2 tbsp cocoa
1 egg
1/4 tsp vanilla extract
1 tbsp oil
2 tbsp milk

Method:

Mix ingredients in a tea cup. Microwave on high for one and a half minutes. The cake will rise over the top of the mug during cooking, don't panic, it sinks slightly when cooking is finished. Allow to cool before eating. Serves one.

Cake in a Mug

Ingredients:

4 tbsp SR flour
4 tbsp sugar
4 tbsp cocoa
1 egg
1/2 tsp vanilla extract
2 tbsp oil
2 tbsp milk

Method:

Mix dry ingredients in a coffee mug. Add vanilla, oil, milk and egg and mix well. Cook in a microwave one and a half minutes on high. Cake will rise over the top of the mug, don't panic, it sinks slightly when cooking is finished. Allow to cool before eating. Serves two.

These cakes are delicious served with custard or whipped cream.

*The Cheapskates Club
Showing you how to save money, time
and energy and still have fun!*
www.cheapskates.com.au