Haggen®
KIDS
Cooking
CLUB

SERVES: 2
PREP TIME: 15 MIN
COOK TIME: 15 MIN
SKILL LEVEL:

REQUIRES USE OF:

OOEY-GOOEY CHOCOLATE MUG CAKE

INGREDIENTS:

1/4 cup of all purpose flour
1/2 teaspoon of baking powder
4 tablespoons of butter (unsalted)
3 tablespoons of semisweet chocolate chips
2 large eggs
1/4 cup of sugar
2 tablespoons of cocoa powder
1/2 teaspoon of vanilla extract
pinch of salt

ITEMS TO GATHER:

2 mugs
apron
measuring cups
measuring spoons
medium bowl, microwave-safe
mixing spoon
oven mitts
small bowl
whisk

OPTIONAL TOPPINGS:
WHIPPED CREAM OR ICE CREAM

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GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

In the small bowl, whisk together flour and baking powder. Set bowl to the side.

In the medium microwave safe bowl, combine butter and chocolate chips. Heat in the microwave at 50% power for 1 minute. Remove bowl and stir the mixture with a spoon. Place bowl back in the microwave and heat at 50% power until melted–about 1 minute. Remove bowl from microwave.

Add the eggs, sugar, cocoa, vanilla and salt to the chocolate mixture and whisk until smooth.

Next, add the flour mixture from the small bowl into the chocolate mixture and whisk until smooth. Use a spoon to split the batter evenly between the 2 mugs.

Put mugs on opposite sides of the microwave turntable. Cook in the microwave at 50% power for 1 minute. Take each mug out of the microwave and use a spoon to stir the batter in each mug–make sure to stir all the way to the bottom of the mug.

Place each mug back into the microwave, close microwave door and cook at 50% power for 1 minute. The batter will rise to just below the rim of the mug and the cake should look slightly wet around the edges. If the top still looks very wet, cook in the microwave at 50% power for another 15–30 seconds.

Place oven mitts on hands before removing mugs from microwave. Let cakes cool for 5–7 minutes. Serve warm.

ENJOY!

HELPFUL HINTS:

Controls vary from microwave to microwave. Ask an adult for help with reducing the microwave's power level.

MY RECIPE NOTES:

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