

Snickerdoodle Mug Cake

Adapted from recipe by FiveHeartHome.com after being tested in the GPL kitchen.

Cake Ingredients:

¼ cup + 2 TBSP all-purpose flour
2 TBSP sugar
¼ tsp baking powder
½ tsp cinnamon
¼ cup milk
2 TBSP salted butter
½ tsp vanilla extract

To mix in:

1 TBSP sugar
1 pinch cinnamon

Cooking Gear:

1 mug (14oz or bigger)
1 large measuring cup or small mixing bowl
Measuring cups and spoons
A fork for mixing ingredients

Instructions:

1. Put the butter in your mug and microwave until melted (start with 30 seconds or so then check it)
2. Add milk and vanilla to the melted butter in your mug and set aside.
3. Mix the flour, sugar, baking powder and cinnamon together in mixing bowl or large measuring cup*
4. Pour the wet ingredients from your mug into the mixing bowl and blend it all together until smooth.
5. Pour the cake batter into your mug and top it with 1 TBSP sugar plus a pinch of cinnamon.
6. Use your fork to swirl the sugar-cinnamon combo into the batter.
7. Microwave your mug of batter for 1 minute, then check on it.**
8. Give your cake a few minutes to cool after you take it out of microwave - it comes out HOT!
9. Enjoy your sweet, cinnamon treat!

* We used a 24 oz measuring cup to mix things in because the pour spout made it easier to transfer the cake batter back into the mug.

** We tested this recipe in a 1000W microwave, and it took about 1½ minutes to cook completely. Yours might be different.

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