

## 7 Minute Eggless Coffee Cake in Microwave

### **Introduction**

Are you craving a quick and delicious dessert? This 7-minute eggless coffee cake is the perfect solution for those who enjoy a simple yet delightful treat. Made in a microwave, this cake caters to the busy lifestyle, allowing you to indulge in a homemade dessert without the long waiting times associated with traditional baking. Let's dive into this easy recipe that guarantees a wonderful coffee-flavored cake in just minutes!

### **Detailed Ingredients with measures**

Flour: 1 cup  
Sugar: 1/2 cup  
Baking powder: 1 teaspoon  
Cocoa powder: 2 tablespoons  
Instant coffee powder: 1 tablespoon  
Milk: 1/2 cup  
Vegetable oil: 2 tablespoons  
Vanilla extract: 1 teaspoon  
Salt: a pinch

### **Prep Time**

Preparation time for this quick and easy recipe is approximately 2 minutes.

Have all your ingredients ready to make the process smooth and efficient.

## Cook Time, Total Time, Yield

Cook time is around 5 minutes in the microwave. Adding the prep time, the total time to enjoy your cake comes to approximately 7 minutes. This recipe yields one serving, perfect for a personal indulgence or a small treat for sharing.

Now, grab your ingredients and get ready to enjoy a warm slice of deliciousness in no time!

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## Detailed Directions and Instructions

### Step 1: Prepare the Mug

Start by getting a microwave-safe mug. Make sure it is clean and dry.

### Step 2: Mix Dry Ingredients

In the mug, combine all-purpose flour, sugar, cocoa powder, and baking powder. Stir these dry ingredients well to ensure they are mixed evenly.

### Step 3: Add Wet Ingredients

Add milk, vegetable oil, and vanilla extract to the dry mixture in the mug. Mix thoroughly until you have a smooth batter without any lumps.

**Step 4: Microwave the Mug**

Place the mug in the microwave. Microwave on high for 1 minute and 30 seconds. Cooking times may vary based on microwave wattage, so check for doneness.

**Step 5: Check for Doneness**

Insert a toothpick into the center of the cake. If it comes out clean, the cake is done. If not, microwave for an additional 15 seconds.

**Step 6: Let it Cool**

Once cooked, remove the mug from the microwave (be cautious, it will be hot). Allow the cake to cool for a few minutes before serving.

**Step 7: Serve and Enjoy**

You can enjoy the mug cake directly from the mug or transfer it to a plate. Optionally, top with whipped cream, chocolate syrup, or fruits.

## Notes

**Note 1: Measuring Ingredients**

Make sure to accurately measure your ingredients for the best results.

**Note 2: Flavor Additions**

You can add chocolate chips or nuts to the batter for additional flavor and texture.

**Note 3: Microwave Variations**

Different microwaves may require different cooking times, so adjust accordingly.

**Note 4: Storage**

This cake is best enjoyed fresh but can be stored in an airtight container for a day. Reheat before serving if desired.



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**Cook techniques**

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