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Black Forest Mug Cake

Introduction

A Black Forest Mug Cake is a quick and delicious dessert that brings together the classic

flavors of a traditional Black Forest cake in a single-serving format. This easy-to-make recipe allows you to indulge in a rich chocolatey treat topped with cherries and whipped cream, all in just a matter of minutes. Perfect for satisfying that sweet craving or for a cozy night in, this mug cake provides not only taste but also simplicity in preparation.

Detailed Ingredients with measures

- All-purpose flour: 4 tablespoons
- Granulated sugar: 4 tablespoons
- Unsweetened cocoa powder: 2 tablespoons
- Baking powder: 1/4 teaspoon
- Salt: a pinch
- Milk: 3 tablespoons
- Vegetable oil: 2 tablespoons
- Vanilla extract: 1/4 teaspoon
- Cherries (pitted and chopped): 2 tablespoons
- Whipped cream (for topping): as desired
- Chocolate shavings (for topping): as desired

Prep Time

Preparation time for this delectable Black Forest Mug Cake is only about 5 minutes. In this short time, you can gather your ingredients and mix them together to create the batter.

Cook Time, Total Time, Yield

The cook time for the mug cake is approximately 1 minute and 30 seconds in the microwave. Therefore, the total time from preparation to enjoying your delicious dessert is roughly 7 minutes. This recipe yields one perfect serving of Black Forest Mug Cake, making it an ideal treat for one!



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Detailed Directions and Instructions

Step 1: Prepare the Mug

Begin by selecting a microwave-safe mug or bowl that can hold at least 1 cup of batter. Ensure that it is clean and dry.

Step 2: Combine Dry Ingredients

In the mug, add flour, cocoa powder, sugar, and a pinch of salt. Use a small whisk or fork to mix them together until well combined.

Step 3: Add Wet Ingredients

Pour in the milk, vegetable oil, and vanilla extract. Stir the mixture until there are no lumps and the ingredients are completely combined.

Step 4: Incorporate Cherries

Fold in chopped cherries gently into the batter. Reserve a few pieces for topping later if desired.

Step 5: Microwave the Mug Cake

Place the mug in the microwave and cook on high for about 1 minute and 30 seconds. Check for doneness; if it's still wet, microwave in additional 10-second intervals until set.

Step 6: Cool the Cake

Once done, carefully remove the mug from the microwave as it will be hot. Allow it to cool for a few minutes.

Step 7: Add Toppings

Top the mug cake with whipped cream, chocolate shavings, and remaining cherries for decoration.

Step 8: Serve and Enjoy

Serve the black forest mug cake immediately while it's still warm. Enjoy your delicious treat directly from the mug!

Notes

Note 1: Mug Choice

Ensure that the mug you use can withstand microwave temperatures without cracking.

Note 2: Adjust Cooking Time

Cooking times may vary depending on the wattage of your microwave. Adjust the time accordingly to avoid overcooking.

Note 3: Customize Ingredients

Feel free to customize your mug cake by adding nuts, different types of fruits, or even a splash of liqueur for an adult version.

Note 4: Serving Size

This recipe is designed for one serving; however, you can easily double or triple it by using multiple mugs.

Note 5: Storing Leftovers

If there are any leftovers, store them in an airtight container and refrigerate. It's best to enjoy the mug cake fresh but can be reheated in the microwave if needed.



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Cook techniques

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