

Chocolate Chip Cookie in a Mug

Ingredients:

- 1 T. butter, softened
- 1 T. granulated sugar
- 1 T. light brown sugar
- 1 egg yolk
- 3 drops of vanilla extract
- a pinch of salt
- ¼ c. flour
- 1 T. chocolate chips

Instructions:

Soften butter in a mug in the microwave. Cream together butter and sugars with a fork. Separate an egg. To the mug add the egg yolk, vanilla, and salt. Mix. Spoon and level the flour, add to the mug, and mix until combined. Stir in chocolate chips. Microwave your mug cake for 45-60 seconds. Optional: Serve with vanilla ice cream.

