

Chocolate Cup-Cakes: [back to recipe](#)

INGREDIENTS:	DIRECTIONS:
<p>(First measurement is for 1 jumbo mug, second measurement is for 6 smaller mugs)</p> <ul style="list-style-type: none">• 1/4 c. (1c.) flour• 1/4 c. (1 c.) sugar• 1/4 t. (1 t.) salt• 2 T. (1/2 c.) unsweetened cocoa powder• 2 T. (2) beaten egg• 3 T. (3/4 c.) oil• 3 T. (3/4 c.) milk• 1/4 t. (1 t.) vanilla extract• 2 T. (1/2 c.) semi sweet chocolate chips• vanilla ice-cream, whipped cream, chocolate sauce, and other favorite toppings (optional)	<ul style="list-style-type: none">• Mix first 4 ingredients in a bowl (or in the individual mug)• Add egg(s) and stir until a paste forms• Add in milk, oil, vanilla, and chocolate chips• Stir until everything is well combined• Pour mixture into mugs -- filling them 1/2 full (unless you mixed it directly in the mugs)• Microwave on medium for 3 minutes -- or until cake starts to puff up over the top of the mug (this is the time for 1 mug; it may take longer if doing multiple mugs at the same time)• Remove mug(s) from microwave and top with vanilla ice-cream, whipped cream, and/or chocolate sauce• Eat and enjoy!