



Fudge in a Mug Cake with Nutella®

Dessert | Dessert | All year round

Yields: 8 Coffee Mugs – Microwave Safe

INGREDIENTS

- 2 cups cake flour
- 2 ½ cups sugar
- 6 tbsp. cocoa powder, Dutch process
- ¼ tsp. baking soda
- 8 tbsps. milk, whole
- 4 tbsp. vegetable oil
- 6 oz. Nutella®

Method:

Lightly spray coffee mugs with food release spray and set aside. In a large bowl, blend the flour, sugar, cocoa, and baking soda together until well incorporated. In a separate bowl, blend all the milk and oil until incorporated. Pour the dry ingredients into each mug evenly and pour the wet ingredients on top of the dry. With a spoon, mash the mixture until it just comes together, but still has lumps. Place in a microwave oven, and set oven to medium low setting, baking for 1 minute 30 seconds. The sides of the cake should be set, with swirls of batter that are still soft and liquid. Cool the mug cakes on a wire rack and while still slightly warm, top each mug with Nutella® and serve warm. Add a scoop of chocolate ice cream if desired.
