



Cake in a Mug made with Butterfinger®

Dessert | Dessert | All year round

Yields: 6 Coffee Mugs – Microwave Safe

INGREDIENTS

- 2 cups cake flour
- 2 cups sugar
- 4 tbsp cocoa powder, Dutch process
- $\frac{1}{4}$ tsp baking powder
- 8 tbsp milk, whole
- 4 tbsp vegetable oil

Method:

Lightly spray coffee mugs with food release spray and set aside. In a large bowl, blend all ingredients together until well incorporated. Pour batter into mugs $\frac{3}{4}$ full and place in a microwave oven. Set oven to medium low setting and bake for 1 minute 30 seconds. The sides of the cake should be set with the middle still soft and liquid. Cool the mug cakes on a wire rack and while still slightly warm, top each mug with Butterfinger® and serve warm. Add a scoop of vanilla ice cream if desired.