

Microwave Molten Chocolate Cake

INSTRUCTIONS

~ Melt butter in mug in the microwave.

~ Whisk in the milk and sugar, then the flour, cocoa, baking powder and salt using a fork.

You should have a liquid batter. Drop the chunk of chocolate in the center and press it down gently to make sure it is submerged.

~ Microwave on High power for 30 seconds and check.

The cake should look puffed and a bit dull. Insert a spoon and the batter should have produced a cake-like texture with a molten chocolate center.

If it is cake-like all the way through, reduce the cooking time by 10 seconds next time. If it is all liquid, increase by 10 seconds.