



Chocolate Raspberry Mug Cake (courtesy of @upishi101)

Serves 1

Prep Time: 1 hour

INGREDIENTS

5 tablespoons of all purpose flour
2 tablespoons of cocoa powder
¼ teaspoon of baking powder
2 tablespoons of sugar
2 tablespoons of margarine/butter
4 tablespoons of Jars of Goodness Raspberry Chocolate Spread
The yolk of 1 egg
1 teaspoon of instant coffee
¼ cup of milk

METHOD

- In a bowl mix the dry ingredients i.e. flour, cocoa powder and baking powder. Set side.
- In another bowl, cream the butter with the sugar until properly combined
- Add in the yolk and keep mixing.
- Add the dry ingredients to the wet and gently fold it in.
- Add in milk a little at a time while mixing until you achieve a pancake batter consistency.
- Grease a microwave safe mug with oil and pour in the batter, layering it with the raspberry chocolate spread at intervals.
- Fill the mug ¾ way to allow room for the cake to rise.
- Mix the instant coffee with about 2 tablespoons of water and pour it over the cake batter. Use a skewer to swirl it in.
- Bake in the microwave for 2 minutes.

Eat while warm to enjoy all the gooey goodness from the raspberry chocolate spread!