

Vanilla Sprinkle Mug Cake

INGREDIENTS

2 tablespoons unsalted butter
1 tablespoon milk
1/2 teaspoon vanilla extract
1 large egg yolk - do not add in the egg white
2 tablespoons white sugar
4 tablespoons all-purpose flour
1/2 teaspoon baking powder
1 tablespoon sprinkles

Frosting

2 tablespoons unsalted butter
2-3 tablespoons powdered sugar
1 teaspoon milk
Food coloring

Prep Time: 5 minutes
Cook Time: 1 minute
Total Time: 6 minutes
Makes 1 serving

Instructions:

- Add the butter to your mug and microwave until melted (about 30 seconds).
- Whisk in the milk, vanilla extract, egg yolk & sugar with a fork.
- Whisk in the flour and baking powder. Stir in the sprinkles.
- Microwave for 60-90 seconds on medium. The top should look set when it's done.
- Cool for at least 1 minute before enjoying.

Vanilla Frosting

- Beat the butter using an electric mixer or whisk with a fork until smooth.
- Beat/whisk in the powdered sugar 1 tablespoon at a time until the desired sweetness is reached. Then beat/whisk in the milk.
- Spread/pipe on top of the cake.
- Add a small amount of food coloring to some of your frosting and make a cat face on top.
- Enjoy!



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