

Molten Mug Cake

Chocolate. Cake. Easy. Quick. Those are words that anyone would love to hear!! Here is the perfect combo of rich, moist, and quick cake! My suggestion for food prep is to pre-measure the dry ingredients in to baggies. Then, when you are ready to indulge, grab one of your baggies and simply add the wet ingredients. Super easy.

Ingredients:

2 tbsp3 tbspSpelt flour or all-purpose flour

1/8 tsp Salt 3 tbsp Stevia

¼ tsp Baking powder

2 tsp Unsweetened applesauce

3 tbsp Milk of choice
1 tsp Vanilla extract
Pinch Chocolate chips ©

Directions:

- 1. Combine all dry ingredients in a mug and mix well.
- 2. Pour in the wet ingredients. Stir until smooth. Top with chocolate chips.
- 3. Microwave for 60-120 seconds.
 - ***I drizzle some sugar free chocolate syrup on top for a little something extra!

Molten Mug Cake		
Nutrition Facts		
Serving Size	1 full recipe	
Amount Per Serving		
Calories	1	68.3
	% Daily Value*	
Total Fat	3.9 g	5 %
Saturated Fat	1.9 g	10 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	451.6 mg	20 %
Total Carbohydrate	33.4 g	12 %
Dietary Fiber	4.8 g	17 %
Total Sugars	4.3 g	
Added Sugars	2.3 g	5 %
Protein	5.1 g	
Vitamin D	0.5 mcg	3 %
Calcium	174.2 mg	13 %
Iron	3.2 mg	18 %
Potassium	243.5 mg	5 %
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		
Full Info at cronometer.com		