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## DIRECTIONS

Just add...1 beaten egg. Whisk together all ingredients (beaten egg, 1 Tbsp Nutella, dry ingredients) in a bowl until well combined. Pour the batter into two greased ramekins or one large greased microwavable bowl or mug. Microwave on 70% power for 30 seconds. At the end of the time, check for doneness. If not cooked through, add 15 seconds at a time.



## DIRECTIONS

Just add...4 Tbsp buttermilk or milk, 2 Tbsp vegetable oil and 1 tsp vanilla. Combine and mix all above ingredients with dry ingredients until smooth in a mug. Microwave on high for 1-1/2 to 2 minutes, checking on your cake after 1 minute and microwaving in 30 second intervals thereafter. When done, garnish with a dollop of whipped cream or cream cheese frosting (optional).



## DIRECTIONS

Just add...2 Tbsp applesauce, 1 Tbsp vegetable oil, 1 Tbsp milk and 1/4 tsp vanilla. Combine all above ingredients with dry ingredients in a mug until nearly smooth. Microwave mixture on high power for 1 minute and microwaving in 30 second intervals thereafter. Top with cream cheese icing (1 Tbsp cream cheese, softened, 2 Tbsp powdered sugar and 1 tsp milk mixed).



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