

Choc Chip Mug Cookie



Ingredients

- 40 g butter
- 1 tablespoon granulated white sugar
- 1 tablespoon brown sugar
- ¼ teaspoon vanilla essence OR ⅛ teaspoon vanilla extract (optional)
- 5 tablespoon plain flour / all-purpose flour
- ¼ teaspoon baking powder
- Pinch of salt
- 2 tablespoon chocolate chips, dark, milk or white.

Method

1. Place the butter in a large microwave-safe mug. Microwave on high for 20 seconds or until the butter is melted. Stir in the sugars and vanilla essence.
2. Add the plain flour, baking powder and salt and stir until a soft dough comes together. Stir in the chocolate chips. Flatten the dough down into the mug then top with extra chocolate chips, if desired.
3. Microwave for 1 minute (based on an 1100 watt microwave). Allow to cool for 1 minute before eating. Enjoy!

