CONFETTI MUG CAKE

Makes 1 Large Mug Cake



Ingredients:

6 Tbsp	Flour
2 Tbsp	Granulated Sugar
1 Tbsp	Brown Sugar
½ tsp. (heaping)	Baking Powder
⅛ tsp.	Salt
4 Tbsp	Milk
1 ½ Tbsp	Oil
½ - 1 tsp.	Vanilla Extract
1 tsp.	Princess Cake Emulsion **(optional)**
Handful+	Sprinkles

Instructions:

1. Select your favorite large coffee mug
2. Mix dry ingredients: Flour, Baking Powder, Salt, Granulated Sugar, & Brown Sugar
3. Once dry ingredients have been thoroughly mixed, add in wet ingredients: Milk, Oil, & extract(s), and mix well
4. Gently fold in a handful of sprinkles. Once mixed in, sprinkle a few more on top.
5. Pop the mug in the microwave for 2 minutes
6. Let cool for a minute or two - so you don't burn your tongue! **And Enjoy!**

BAKERI TIP: Mug cakes love to show off! Expect a big rise before it settles down. Use a roomier mug or slide a saucer underneath to catch any extra goodness.