



VANILLA CUSTARD MUG CAKE

Ingredients

- 1/4 cup (40g) self-raising flour
- 1/4 tsp baking powder
- 2 tbsp caster sugar
- 2 tbsp milk
- 25g melted butter, cooled
- 1 egg
- 1/2 tsp vanilla extract
- 1 tbsp jam
- 1/4 cup (60g) vanilla custard + extra for serving

Method

In a small bowl, add the flour and baking powder and whisk to combine.

In a small jug, add the milk, butter, egg, sugar, vanilla and whisk to combine. Gradually whisk in the flour mixture until combined. Pour two thirds of the batter into a large microwave safe mug.

Spoon or drizzle the custard on top of the batter, then top with the rest of the batter. Microwave on high for approximately 90 seconds or until the cake has risen and springs back when you touch it in the centre. Spoon on warm jam, and serve with extra custard.