

The Ultimate Easy Vegan Mug Cake Recipe

This vegan mug cake is one of my all-time favourites. It's soft, chocolatey, comforting, and ready in under 5 minutes from start to finish.

One mug. One fork. One microwave. That's it.

Ingredients

- 4 tbsp plain flour
- 2 tbsp sugar (caster or brown)
- 2 tbsp cocoa powder
- ¼ tsp baking powder
- Pinch of salt
- 3 tbsp plant milk (soy, oat, almond – whatever you prefer)
- 2 tbsp vegetable oil (or melted coconut oil)
- ½ tsp vanilla extract (optional, but lovely)



Optional extras:

- Dairy-free chocolate chips
- Chopped nuts
- A spoon of nut butter in the middle

Method

1. Add all the dry ingredients straight into a microwave-safe mug and mix well with a fork.
2. Pour in the plant milk, oil, and vanilla. Stir until smooth. Make sure there is no dry flour at the bottom.
3. If you're adding chocolate chips or a filling, stir them in now, or drop them into the centre.
4. Microwave on high for 60-90 seconds.
 - Start with 60 seconds and check – it should look set but still soft.
5. Let it cool for a minute, then enjoy straight from the mug.

