# Cocoa Caramel Mug Cake



www.werthers-original.com

Our caramel mug cakes are just the thing when you're in the mood for something sweet and simple. This cocoa caramel mug cake recipe is made with Werther's Original Creamy Toffees or Soft Caramels for a unique take on a cocoa mug cake.

## Ingredients

Enjoy our delicious Cocoa Caramel Mug Cake

- 4 Werther's Original Creamy Toffees or Soft Caramels
- 4 tbsp plain flour
- 4 tbsp sugar
- 3 tbsp cocoa powder
- ¼ tsp baking powder
- ¼ tsp salt
- 1 egg, beaten
- 3 tbsp milk
- 1 tbsp vegetable oil

## Preparation Steps

1. Mix all ingredients (except caramels) into a bowl until combined.
2. Pour mixture into a coffee mug and drop Werther's Original Soft Caramels in the center of mixture.
3. Microwave on high for 90 seconds. It it's still a little gooey, cook in 10-second intervals until cooked through.

**Additional Information:**

**Makes:** 1 mug cake

**Ready in:** 17 min

**Prep Time:** 15 min

**Cook Time:** 2 min