

Butterbeer Cake in a Mug

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Ingredients:

Butterbeer Cake:

1/3 cup flour
1/4 cup sugar
1/4 tsp. baking powder
1/8 tsp. salt
1/4 cup buttermilk
1 tsp. cream soda
1/2 tsp. vanilla extract
2 Tbsp. melted butter

Butterbeer Frosting:

3 cups powdered sugar
1 cup unsalted butter, room temperature
1/4 tsp. salt
2 tsp. vanilla extract
2 Tbsp. milk
2 Tbsp. butterscotch syrup

Directions:

1. Add the cake ingredients to a bowl and mix.
2. Spray a glass mug with cooking spray and pour cake batter into the mug. Bake in a microwave for 2 minutes and 15 seconds.
3. Let the cake cool and make the butterbeer frosting by mixing powdered sugar, butter, salt, vanilla extract, milk and butterscotch syrup together.
4. Top cake with frosting and drizzle with butterscotch syrup

Notes: Refrigerate leftover frosting. You'll have enough frosting to make 2-3 Butterbeer mug cakes.