

Churro in a Mug



Ingredients:

- 4 Tbsp. all-purpose flour
- 2 Tbsp. sugar
- 1/8 tsp. baking powder
- 1/16 tsp. baking soda
- ¼ tsp. cinnamon
- 3 Tbsp. milk
- 1 Tbsp. vegetable oil
- 1 Tbsp. roughly chopped chocolate (or chocolate chips)

Topping Ingredients:

- 1 tsp. cinnamon
- 1 Tbsp. sugar

Instructions:

1. In a microwave safe mug, mix together the flour, baking powder, baking soda, sugar and cinnamon.
2. Add in the vegetable oil and milk. Stir until it is a smooth batter (a few lumps may remain)
3. Spoon the chopped chocolate or chocolate chips into the center of the batter.
4. Microwave for 45 seconds to 1 minute or until the churro has risen and is firm to the touch.
5. Combine the additional cinnamon and sugar, sprinkle on top of the churro.