

S'Mores Mug Cake



Ingredients:

- 4 graham crackers
- 2 Tbsp. flour
- 2 Tbsp. sugar
- $\frac{1}{4}$ tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ cup milk
- 1 egg
- 2 Tbsp. chocolate chips
- $\frac{1}{4}$ cup marshmallow fluff or 2 large marshmallows

Directions:

1. Place the graham crackers in a plastic bag and use a rolling pin to make fine crumbs.
2. Whisk the flour, 2 Tbsp. graham cracker crumbs, sugar, baking powder and salt in a bowl. Add the milk and egg. Whisk to combine. Transfer to a microwave-safe mug.
3. Microwave for 2 minutes.
4. Sprinkle chocolate chips on the surface of the cake and add marshmallows or marshmallow fluff. Microwave until the chocolate is melted, about 1 minute.
5. Top with remaining graham cracker crumbs.