

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:

- 3/4 cup powdered sugar
- 1/4 cup unsalted butter, room temperature
- 1/16 tsp. (pinch) salt
- 1/2 tsp. vanilla extract
- 1 ½ tsp. milk
- 1 ½ tsp. butterscotch syrup

Directions:

1. Melt butter in microwave for 30 seconds.
2. Add the cake ingredients to a bowl and mix.
3. Spray a mug with cooking spray and pour cake batter into the mug. Microwave for 2 minutes and 15 seconds.
4. Let the cake cool and make the butterbeer frosting by mixing powdered sugar, butter, salt, vanilla extract, milk and butterscotch syrup together.
5. Top cake with frosting and drizzle with butterscotch syrup

Notes: Refrigerate leftover frosting for up to 1 week