

Choco Fever Dream

Microwave Mug Cookie – Quick & Easy Dessert

5 min Prep time	**2 min** Cook time	**7 min** Total time
1 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Mug Cookie

- [ ] 4 tbsp all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1 tbsp brown sugar
- [ ] 2 tbsp melted butter
- [ ] 1 tbsp milk
- [ ] 1 tbsp chocolate chips
- [ ] 1/4 tsp vanilla extract
- [ ] Pinch of salt

Instructions

1. In a microwave-safe mug, whisk together flour, granulated sugar, brown sugar, and a pinch of salt.
2. Add melted butter, milk, and vanilla; stir until a smooth batter forms with a few small streaks.
3. Fold in chocolate chips gently, ensuring they are evenly distributed.
4. Microwave on high for 30 seconds, then check. Continue in 10-second bursts until the edges are set but the center still looks slightly wet.
5. Let the mug rest for a minute; the residual heat finishes the cooking. Sprinkle a tiny pinch of sea salt if desired, then dig in.

Nutrition per serving

260 kcal	3 g	34 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Avoid over-mixing; a few flour lumps are okay.
- Microwave power varies – adjust time by watching the cookie closely.
- For an extra indulgent touch, top with a scoop of vanilla ice cream.