

Werther's  
Original

# Caramel Mug Cake



🍴 **Serving: 1**

🕒 **Preparation Time: 5 mins**

🍳 **Cooking Time: 5 mins**

## Ingredients

- 4 pieces Werther's Original Soft Caramels
- 4 Tbsp. all-purpose flour
- 4 Tbsp. sugar
- 3 Tbsp. cocoa powder
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 1 Le Naturelle Egg, beaten
- 3 Tbsp. milk
- 1 Tbsp. vegetable oil



## Method

- 1 Mix all ingredients (except caramels) into a bowl until combined.
- 2 Pour mixture into a coffee mug and drop caramels in the center of mixture.
- 3 Microwave on high for 90 seconds. If it's still a little gooey, cook in 10-second intervals until cooked through.

