

Jam Doughnut Mug Cake



Ingredients

2 Tbsp granulated sugar
1/4 tsp ground cinnamon
2 tbsp sunflower or vegetable oil
1 large egg yolk
1 tbsp milk
1/4 tsp vanilla extract
4 tbsp plain flour *
1/2 tsp baking powder
2 tsp jam

Method

Mix the sugar and cinnamon together, then spoon 4 tsp into a small microwave-proof mug or cup (about 200-255ml). Mix in the oil, egg yolk, milk and vanilla followed by the flour and baking powder, until smooth.

Spoon the jam into the middle of the mix, then sprinkle 1 tsp of the remaining cinnamon sugar on top.

Microwave on high for 1 minute, until risen and firm on top. Sprinkle with remaining cinnamon sugar and serve with extra jam if you like**.

Taz's Suggestions

* I have also made this recipe with gluten free flour (I used "freee" by DOVES FARM) and it turned out almost exactly the same as using regular flour so a great Gluten Free treat too!

** I found that i didn't need to use all the cinnamon sugar but thats just a personal preference. I have made this served with custard as well and it was again delicious!