



TIP



PREPARE THE MUG CAKE HALF A DAY IN ADVANCE AND STORE COVERED IN THE FRIDGE.  
TAKE OUT OF THE FRIDGE 30 MINUTES BEFORE BAKING.

# Caotina<sup>®</sup>

## MUG CAKE



1 Cup  
approx. 2 ½ dl



Preparation  
30 to 60 minutes



Baking  
15–18 minutes

### INGREDIENTS ...

1	egg
20 g	sugar
1	pinch of salt
1 tsp	vanilla sugar
20 g	Caotina Classic
20 g	butter, melted and cooled
20 g	white flour
1 pinch	baking powder
10 g	dark chocolate
1 tbsp	double cream
little	Caotina Classic

### PREPARATION:

- ♥ Beat the egg with the sugar and salt until light and fluffy. Beat in the vanilla sugar, Caotina Classic and butter. Mix the flour and baking powder together. Add to the egg mixture and beat briefly.
- ♥ Pour the batter into the cup. Press the chocolate into the batter.
- ♥ Bake for 15–18 minutes in the centre of an oven preheated to 180 °C. Remove and leave to cool slightly. Decorate with the double cream and Caotina Classic. Serve warm.



DUE TO ITS SIZE, THE CAOTINA MUG CAKE IS IDEAL FOR SHARING BETWEEN TWO PEOPLE!