

Cocoa–Banana Mug Cake (Gluten free)



What you need:

- 1 overripe banana
- 1 /4 cup peanut butter (or any nut butter)
- 1 large egg
- 2 tsp granulated sugar
- 3 tablespoons unsweetened cocoa powder
- 1 /4 cup add-ins of your choice, including chocolate chips, chopped nuts, or dried fruits
- 4 to 6 tsp orange juice

Make it:

Mash the banana in a large mug with a fork. Add the nut butter and egg and mix thoroughly. Stir in the sugar and cocoa and beat until smooth. Fold in the add-ins. Divide the batter between two mugs. Microwave separately for 1 1/2 to 2 1/2 minutes each until risen and firm.

Topping ideas:

Whipped cream, peanut butter–whipped cream, chocolate whipped cream, ganache, chocolate sauce or candied nuts.

Submitted by Judy Wolfram