

Banana Bread Mug Cake in a Minute

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

12 mins

Description

If you like banana bread cakes that take only about a minute to cook and things that sound too good to be true you're really going to enjoy this. Garnish with sliced banana, a dusting of cocoa or shaved chocolate if you prefer.

Ingredients

— 1 medium very ripe banana - 2 tablespoons packed brown sugar - 1 tablespoon white sugar - $\frac{1}{4}$ teaspoon salt - $\frac{1}{4}$ teaspoon baking powder - $\frac{1}{2}$ teaspoon baking soda - 3 tablespoons melted unsalted butter - 1 tablespoon milk - $\frac{1}{2}$ teaspoon vanilla extract - $\frac{1}{2}$ cup all-purpose flour - $\frac{1}{4}$ cup chopped walnuts (Optional) - 2 tablespoons dark chocolate chips (Optional) - 6 slices banana - 1 tablespoon white sugar

— or to taste

Instructions

1. Combine ripe banana
2. brown sugar
3. white sugar
4. salt
5. baking powder
6. baking soda
7. melted butter
8. milk
9. and vanilla in a mixing bowl; use a potato masher to mash the mixture into a smooth puree. Add flour and mix until just combined. Stir in walnuts and chocolate chips until evenly mixed. Transfer batter evenly into two lightly buttered coffee mugs or cups. Tap a few times on a towel to settle everything down and ensure there are no air pockets. Microwave cups
10. one at a time
11. until a toothpick comes out clean
12. about 1 minute. Let cool before serving. Optional: Garnish each with banana slices and dust with sugar. Brulee the tops with a blowtorch. Chef John Recipe Tips You can add a splash of rum to this cake if you like. You might have to experiment with cook times depending on your microwave.