

Upside Down Mug Cakes 3 Ways

Ingredients:

For the mug cakes:

- Ingredients in accordance with the pack instructions

For the chocolate mug cake:

- ¼ cup sugar
- 2-3 tbsp water
- Orange slices
- Vanilla ice cream, to serve
- Chocolate sauce, to serve

For the vanilla mug cake:

- ½ cup strawberries (fresh or frozen)
- 2-3 tbsp water
- ¼ cup sugar
- ¼ slab white chocolate roughly chopped
- Vanilla ice cream, to serve
- Custard, to serve

For the crème caramel mug cake:

- 1 apple - peeled, cored, and sliced
- ¼ cup white sugar
- ½ tsp ground cinnamon
- 2-3 tbsp water
- Vanilla ice cream, to serve
- Caramel sauce, to serve

Method:

1. Prepare each of the mug cake mixes in a separate mug in accordance with the pack instructions and set aside.

For the chocolate mug cake:

1. Place ¼ cup of sugar and 2-3 tbsp water in a medium-sized pan.
2. Stir the sugar to dissolve. Place 3 orange slices in the sugar water (do not overlap) and heat the sauté pan on medium/high heat. Halfway through cooking, flip the orange slices to the other side.
3. Continue to cook the syrup until it just begins to turn an amber colour.
4. Grease the inside of a microwavable mug generously with butter.
5. Grate orange zest and add it to the chocolate cake batter.
6. Place an orange slice at the bottom of the mug topped with a generous spoonful of the orange reduction. Top with the chocolate batter and microwave according to the box instructions.
7. Flip the cake over to reveal the cake, use a knife to loosen the cake if needed. Serve topped with a scoop of vanilla ice cream and melted chocolate sauce. ENJOY!

For the vanilla mug cake:

1. Place the strawberries in a small saucepan. Add the water & sugar and bring the mixture to the boil. Turn heat down and simmer on low heat for 2-3 minutes, or until the strawberries have reduced and thickened into a jam like consistency.
2. Grease the inside of a microwavable mug generously with butter.
3. Spoon the strawberry reduction into the bottom of the mug.
4. Stir the chopped chocolate through the vanilla cake mix and pour the batter over the strawberry reduction.
5. Microwave according to the box instructions.
6. Flip the cake over to reveal the cake, use a knife to loosen the cake if needed. Serve topped with a scoop of vanilla ice cream and custard. ENJOY!

For the crème caramel mug cake:

1. In a small pan, combine the apple slices, sugar, cinnamon and water. Stir to dissolve the sugar and bring to a boil.
2. Reduce the heat to low, and simmer for 10 minutes, or until apples are soft and syrup has thickened.
3. Grease the inside of a microwavable mug generously with butter.
4. Spoon the cooked apple slices into the bottom of the mug topped with the crème caramel cake batter and microwave according to the box instructions.
5. Flip the cake over to reveal the cake, use a knife to loosen the cake if needed. Serve topped with a scoop of vanilla ice cream and caramel sauce. ENJOY!