

5-INGREDIENT BREAKFAST MUG CAKE

Serves 2

INGREDIENTS

- 1 medium ripe banana
- 1 tbsp smooth peanut butter
- 1 egg
- 2 tbsp NESTLÉ Cocoa Powder
- 1 tsp baking powder

Serving suggestion:

- Fresh berries
- Dollop of plain yoghurt
- Warmed peanut butter, to drizzle

METHOD

1. Using a fork, mash the half banana in a bowl.
2. Add the peanut butter and egg and mix well.
3. Stir in the NESTLÉ Cocoa Powder and baking powder and mix until lump-free. Divide between two small-medium mugs.
4. Microwave the chocolate mug cake on high for about 30 seconds (900W), or until just set but still gooey. **Chef's Tip: If your microwave has a lower wattage, microwave for slightly longer.*
5. Serve the mug cake with a dollop of plain yoghurt and fresh berries. Serve immediately and ENJOY!