

Biscuit Microwave Mug Cake

Ingredients

- 3 tbsp [Biscoff spread](#) (or any other biscuit)
- 1 tbsp sunflower oil
- 2 tbsp milk
- 1 medium free-range egg
- 2 tbsp caster sugar
- 1 tbsp golden syrup
- 3 tbsp self-raising flour
- ¼ tsp vanilla extract
- ¼ tsp ground cinnamon
- 1 tbsp white chocolate chunks
- 1 Biscoff biscuit, (or any other biscuit) crumbled
- Double cream to serve (optional)

1 large microwave-safe mug

Method

In a mug, blend together the Biscoff spread, oil and milk until smoothish. Break the egg into the mug and mix briefly to combine, then stir in the remaining ingredients.

Top with the white chocolate and most of the biscuit crumbs.

Set the mug on a plate to catch any overflow, then microwave on high (850-900W) for 1 min 30 seconds to 2 minutes until risen and spongy – the exact time will depend on the mugs you use and the microwave, so check on how the cake is rising every few seconds after a minute and a half of cooking.

Sprinkle over the remaining biscuit crumbs and serve with a drizzle of cream if you like.

<https://www.deliciousmagazine.co.uk/recipes/biscoff-microwave-mug-cake/>

