



10-Minute Gingerbread Mug Cakes

Ingredients

- 1 tablespoon unsalted butter
- 2 teaspoons molasses
- 2 tablespoons granulated sugar
- ¼ cup milk
- 5 tablespoons all-purpose flour
- ¼ teaspoon baking powder
- ¼ teaspoon cinnamon
- ¼ teaspoon ground ginger
- (or 1 tsp Pumpkin pie spice!)

Directions

1. Melt butter in a microwave safe mug for about 20 seconds.
2. Add molasses, milk, and sugar to the butter and whip together with a fork.
3. Slowly incorporate your dry ingredients: baking powder, and spices. Adding them into the mug gradually, whisking until smooth.
4. Microwave on high for 1 minute. If the top of the mug cake is still wet, microwave in 10 second increments until the top of the cake is set. Let the mug cool for 1 minute before enjoying! Top with whip cream or icing if desired!