

Eggless Chocolate Mayo Mug cake with peanut butter frosting- My First Guest Post



Eggless Chocolate Mayo Mug cake with peanut butter frosting is a wonderful and yummy mug cake. It takes only 2 mins, very easy and quick to make cake recipe.. Personally I love

chocolate cakes, I already posted [eggless vegan chocolate cake](#) and [single serving no butter eggless chocolate cake](#) in my blog. Sometimes during nights I crave for sweets and this cake is my choice. This is my first guest post. When maha of mahalovelyhome invited me for guest post I said yes. she is a nice person and a great blogger living in Brazil with her husband and 2 kids. She got a amazing blog with tons of recipes. Please head over to her space too. Thanks Usha for giving me a wonderful opportunity to do a guest post in your space.

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Prep time

5 mins

Cook time

2 mins

Total time

7 mins

Eggless Chocolate Mayo Mug cake with peanut butter frosting is a yummy, soft mug cake that can be done in 2 mins. You can have it for breakfast or in evening .

Author: Gayathri Ramanan

Recipe type: mug cake

Cuisine: American

Serves: 1

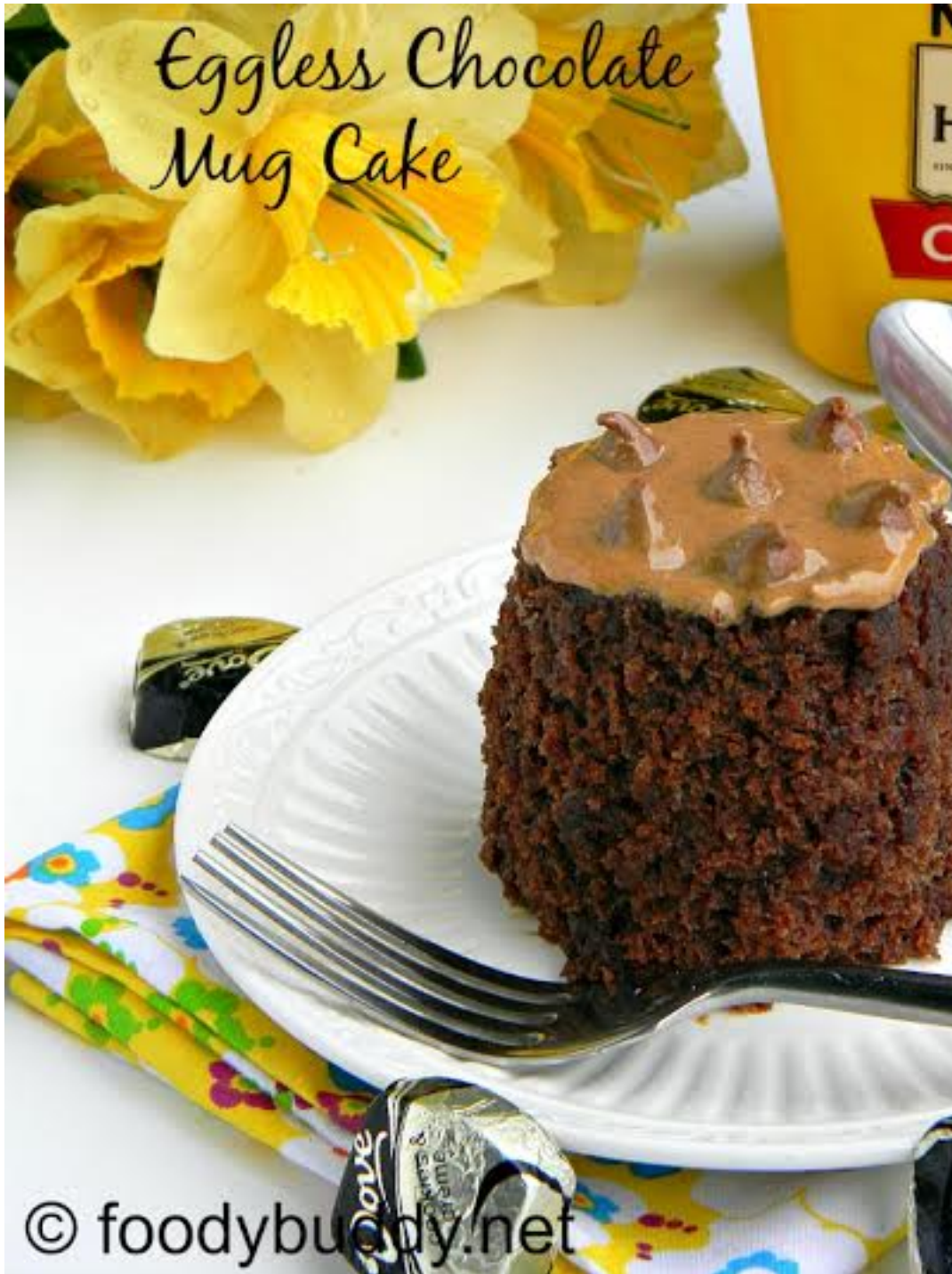
Ingredients

- $\frac{1}{4}$ Cup of Maida (All Purpose Flour)
- 1 Tbsp of Unsweetened Cocoa Powder
- 1 Tbsp of Eggless Mayonnaise
- 1 Tsp of Oil
- 3 Tbsp of Sugar
- 2 Tbsp of Water
- $\frac{1}{2}$ Tsp of Baking Powder
- Pinch of Salt

Instructions

1. In a bowl, whisk together the mayonnaise, oil and sugar with a fork.
2. Stir in the water and vanilla.
3. Add cocoa powder, flour, salt and baking powder.
4. Beat the batter until smooth.
5. Microwave the cake for 2 mins until risen and firm. Stop after 1 min for a sec, give a pause, then again microwave it for 1 min.
6. Hot, yummy Eggless Chocolate mayo mug cake.
7. Top it with peanut butter and decorate it with choco chips.

Eggless Chocolate
Mug Cake



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