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 <u>eggless vegan chocolate cake</u> and <u>single serving no butter eggless chocolate cake</u> 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.

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



Save Print
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
- ½ 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.

