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CHOCOLATE MUG CAKE

This moist* and delicious mug* cake is easy to make. It's the perfect snack* when you come* home from school.

INGREDIENTS

One large mug*

- 40g of dark* chocolate
- 25g of butter*
- 20g of flour*
- 15g of sugar
- 1 sachet (7.5g) of vanilla* sugar
- 1 egg

METHOD*

- 1 Break* the chocolate into pieces and put them in the mug. Chop* the butter and put it in the mug.
- 2 Heat* in the microwave* for 40 to 50 seconds.
- 3 Take* the mug out of the microwave. Stir* the butter and chocolate mixture* with a fork.
- 4 Stir the sugar, then the egg, into the mixture. Add* the flour. Mix* well, with the fork.
- 5 Heat in the microwave for another* 40 to 50 seconds (until* the mixture starts* to rise).
- 6 Take the mug out of the microwave and let* it cool for a few* minutes. Then, enjoy your delicious mug* cake!
- 7 You can also make a white chocolate version. Use white chocolate instead* of dark chocolate and don't add any vanilla sugar.

HELP!

add: ajouter
another: encore
break into pieces: casser en morceaux

butter: beurre
chop: couper en petits morceaux
come home: rentrer à la maison
dark chocolate: chocolat noir

few: quelques
flour: farine
heat: faire chauffer
instead of: au lieu de
let it cool: laisser refroidir
method: préparation

microwave: micro-ondes
mix well: bien mélanger
mixture: préparation
moist: moelleux
mug: chope, grande tasse

mug cake: gâteau dans une tasse
snack: goûter
starts to rise: commencer à lever, à gonfler
stir: remuer

take out of: sortir de
until: jusqu'à
vanilla sugar: sucre vanillé