

OLIVE OIL VANILLA MUG CAKE

¼ c. gluten-free all-purpose flour

2 Tbsp. brown sugar

1/8 tsp. baking soda

1/8 tsp. salt

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3 Tbsp. water

¼ tsp. vanilla extract

¼ tsp. apple cider vinegar

1 tsp. olive oil

chocolate chips (optional)

Stir flour, sugar, baking soda, and salt together in a mug or small ceramic bowl until well-blended, making sure to break up all brown sugar lumps.

Add water, vanilla, apple cider vinegar (if you don't have apple cider vinegar, you can substitute white vinegar), and olive oil. Stir just until mixed.

Microwave on high approximately 45 seconds, just until top is mostly set. (There should be very small spots where the cake still looks a bit wet—don't overcook!)

If desired, sprinkle a single layer of chocolate chips (about 1-2 Tbsp) on top of the cake immediately after removing it from the microwave, while still hot. Allow cake to cool/set and chocolate chips to melt for about 1 minute, then spread melted chocolate to make a "frosting."

Enjoy while still warm, or allow to cool completely before eating.

Makes 1 serving.

**For a chocolate mug cake, reduce flour to 2 Tbsp. and add 2 Tbsp. unsweetened cocoa powder with the dry ingredients. Continue to assemble and "bake" as directed.

