



## JAFFA MUG CAKE

Makes

4

Time

25  
mins

Level

SIMPLE

Kcal

95  
per portion

### You will need

The largest mug you have

- 1 Jaffa clementine
- 4 tbsp self raising flour
- 4 tbsp caster sugar
- 2 tbsp cocoa powder
- 1 medium egg
- 3 tbsp milk
- 3 tbsp vegetable/sunflower oil
- 2 tbsp chocolate chips – optional

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### Our step by step guide

#### Step 1

Use the largest mug you have to avoid it overflowing in the microwave!

#### Step 2

Add the flour, sugar and cocoa powder to the mug. Grate over the zest of the clementine and mix together

#### Step 3

Squeeze the juice of the clementine into the mixture, and then add the egg. Mix in as much as you can but don't worry if there's still dry mix left

#### Step 4

Add all the other ingredients apart from the chocolate chips etc (if you are adding) and mix until smooth. Add the chocolate chips and mix well

#### Step 5

Centre your mug in the middle of the microwave oven and cook on high for 4-5 mins, or until it has stopped rising and is firm to the touch. Watch it rise as it cooks!

#### Step 6

Enjoy!

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