

Streusel-Topped Coffee Cake In A Mug

Ingredients

For the cake

- 2 tablespoons butter
- 2 tablespoons sugar
- $\frac{1}{3}$ cup flour
- $\frac{1}{4}$ tsp baking powder
- $\frac{1}{4}$ tsp ground cinnamon
- $\frac{1}{4}$ cup milk

For the streusel

- 1 tablespoon butter, at room temperature
- 2 tablespoons flour
- 1 tablespoon brown sugar
- $\frac{1}{4}$ tsp ground cinnamon

Directions

For the cake

- 1) In a large, microwave-safe mug, microwave the butter for 10 to 20 seconds or until melted
- 2) Add the sugar, flour, baking powder and cinnamon.
- 3) Mix together
- 4) Stir in the milk

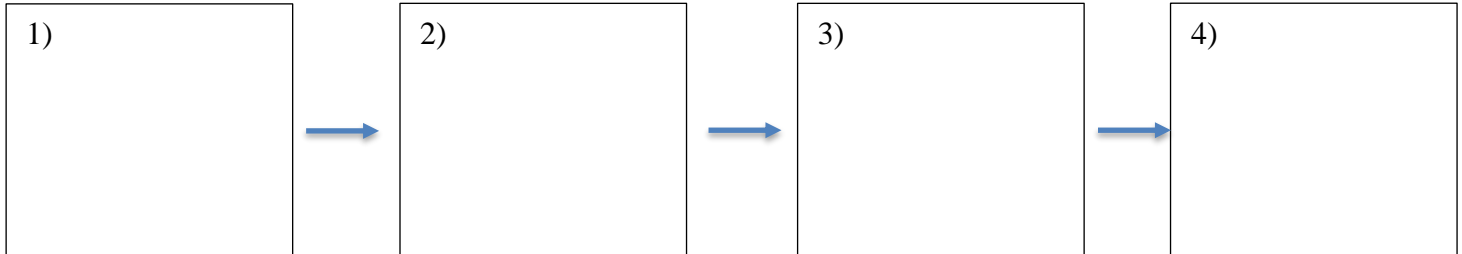
For the streusel

- 1) In a small bowl, mix together the butter, flour, brown sugar and cinnamon
- 2) Spread the streusel topping over the cake batter in the mug. Microwave for 90 seconds.

3) Remove from the microwave and let it cool for 2 minutes before eating

Cut out the second row of squares. Then tape them in the first row of boxes in the correct order

How to make the cake



How to make the streusel

