

COFFEE MUG MOLTEN CHOCOLATE CAKE FOR TWO

We developed this recipe in a full-size, 1200-watt microwave. If you're using a compact microwave with 800 watts or fewer, increase the cooking time to 90 seconds for each interval. For either size microwave, reset to 50 percent power at each stage of cooking. Use a mug that holds at least 11 ounces, or the batter will overflow. The bittersweet chocolate is added at two points.

- 4 tablespoons unsalted butter**
- 1 ounce bittersweet chocolate, chopped, plus 1 ounce broken into 4 equal pieces**
- ¼ cup (1¾ ounces) sugar**
- 2 large eggs**
- 2 tablespoons unsweetened cocoa powder**
- 1 teaspoon vanilla extract**
- ¼ teaspoon salt**
- ¼ cup (1¼ ounces) all-purpose flour**
- ½ teaspoon baking powder**

1. Microwave butter and chopped chocolate in large bowl, stirring often, until melted, about 1 minute. Whisk sugar, eggs, cocoa, vanilla, and salt into chocolate mixture until smooth. In separate bowl, combine flour and baking powder. Whisk flour mixture into chocolate mixture until combined. Divide batter evenly between 2 (11-ounce) coffee mugs.

2. Place mugs on opposite sides of microwave turntable. Microwave at 50 percent power for 45 seconds. Stir batter and microwave at 50 percent power for 45 seconds (batter will rise to just below rim of mug). Press 2 chocolate pieces into center of each cake until chocolate is flush with top of cake. Microwave at 50 percent power for 35 seconds (cake should be slightly wet around edges of mug and somewhat drier toward center). Let cakes rest for 2 minutes. Serve.