Fruit and Chocolate Mug Cake



FOR 1 PEOPLE

PREPARATION TIME 10 MIN

COOKING 1 MIN 30

Ingredients

50g chocolate (dark, milk or white) 15g butter 20g sugar 1 eaa

2cl milk 15g flour (wheat, rice, corn...) 1 pinch salt 20 orange or lemon cubes *

*available at La Maison du Fruit Confit.

Recipe

- 1 Melt the chocolate and butter in the microwave (45 seconds).
- 2 Stir, then add sugar and egg. Stir again.
- 3 Add milk and smooth.
- Add flour and a pinch of salt. Mix well.
- 5 Add the cherries and mix gently.
- Microwave for 45 seconds for a coulant or 1min30 for a chocolate moelleux.



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