5 min. Chocolate Coffee Cup Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 standard 10 oz coffee cup
- 1/2 stick (4 TBS/ 57 grams) butter
- 1/4 cup cocoa
- 1 tsp instant coffee or espresso powder
- 1/4 cup packed light brown sugar
- 1 Tbs mayonnaise, light mayo works too (Don't be scared, mayo is mostly just eggs and oil which are already in this anyway!).
- 1 egg
- 1 pinch salt
- 1/8 tsp vanilla extract
- 2 Tbs flour

- 1 handful (i don't know, about 2 Tbs, do what you want!) bittersweet chocolate chips

Instructions

1. Microwave butter in coffee cup until melted, about 1 minute.
2. Add cocoa and coffee, stir to combine

3. Add brown sugar, mix thoroughly.
4. Add mayonnaise, stir to combine.
5. Add egg, salt, and vanilla extract and mix thoroughly.
6. Add flour and stir until combined (just until you no longer see the white flour amongst the chocolatey goodness)
7. Add chocolate chips and try to push to bottom with your mixing implement.

8. Microwave for about 1 minute 45 seconds.
9. Let rest 30 seconds.
10. Unmold onto plate. Wait for it, give it a tap, it will come.

11. Enjoy while still warm.