



Vanilla Blueberry Mug Cake with Cream Cheese Icing



the Combi Wave™ 3 in 1

Sage®

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 Prep: 10 minutes / Cook: 1 minute 30 seconds

 Serves: 1



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2 tbs vegetable oil

1 tbs milk

1 egg yolk

1 tbs caster sugar

Pinch of salt

1 tsp vanilla extract

35g self-raising flour

40g frozen or fresh blueberries

30g cream cheese, at room temperature

1 tsp icing sugar

Method

1. Combine the oil, milk, egg yolk, caster sugar, salt and vanilla in a small bowl. Add the flour and stir to combine. Gently fold in the blueberries. Spoon the batter into a 1½ cup (375ml) microwave-safe ceramic mug and place the mug on the turntable.
2. Press MICROWAVE, set 100% power for 1 minute 30 seconds and press START to begin cooking.
3. Meanwhile, place the cream cheese and icing sugar in a small bowl and stir to combine.
4. Remove the cake from the microwave and let stand for 1 minute. Serve the warm cake, topped with the cream cheese icing.