



SAUNDERS' MALT EXTRACT

Preparation

3
MINS

Cook Time

90
SECS

Makes

1

Difficulty

EASY

MALTED CHOCOLATE JAM AND CREAM MUG CAKE

A tender 5 minute mug cake served with a dollop of double cream, strawberry jam and Saunders' Malt Extract, plus some chopped milk chocolate!

INGREDIENTS

Mug Cake

- 1/8 cup warm water or milk
- 1 tsp Saunders' Malt Extract
- 2 tsp olive oil or melted butter
- ¼ tsp vanilla extract, optional
- 3 tbsp raw sugar
- 1 tbsp cocoa powder
- 1/8 cup self-raising flour

Toppings

- 1 tbsp strawberry or mixed berry jam
- 1 tbsp double cream
- 1 tsp Saunders' Malt Extract
- 2 squares milk or dark chocolate, chopped

METHOD

- 1 Place warm water or milk in a large mug. Add Saunders' Malt Extract, olive oil or butter, vanilla extract if using and sugar. Mix well to help the malt combine. Add cocoa powder and flour. Mix until just combined.
- 2 Microwave for 90 seconds.
- 3 To serve, carefully remove from microwave. Top with jam, cream, drizzle with malt and sprinkle with chopped chocolate.

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