

Cupcake in a Mug

Goal: Practice measuring skills

You will need:

- A microwave
- A microwave safe mug
- Measuring cups and measuring spoons
- A spoon or whisk for stirring
- Cupcake recipe (page 2) and these ingredients:
 - All-purpose flour - $\frac{1}{4}$ cup plus $1 \frac{1}{2}$ teaspoons
 - Sugar - 2 tablespoons
 - Baking powder - $\frac{1}{4}$ teaspoon
 - Salt - a dash
 - Butter or margarine melted - 2 tablespoons
 - Milk, Soy Milk, or Almond Milk - 3 tablespoons
 - Vanilla extract - $\frac{1}{2}$ teaspoon
 - Chocolate chips or sprinkles - optional

What to do:

- Read the recipe together. Assemble the ingredients and measuring tools.
- Measure the dry ingredients carefully according to the recipe instructions and add them to the mug. Stir.
- Melt butter. Add the butter and other wet ingredients to the mug. Stir until smooth.
- Add chocolate chips or sprinkles, if desired.
- Place mug in microwave and cook 70 to 90 seconds, until the cake is barely shiny on top.
- Be careful removing the hot mug from the microwave.
- Allow the cupcake to cool before eating and enjoy!

