

Two-Minute Mug Brownie

1/4 cup flour
1/4 cup packed brown sugar
2 Tbsp unsweetened cocoa powder
Pinch salt
2 Tbsp canola or other mild vegetable oil
2 Tbsp milk, coffee or water

In a heatproof mug or ramekin, stir together the dry ingredients until no lumps remain. Stir in the oil and milk until you have a thick paste.

Microwave on high for a minute, checking it after 30 seconds (microwaves vary) – it will be done when it's springy on top but still a bit gooey – like the very best brownie. Eat warm.

Stir together your flour, brown sugar, cocoa and a pinch of salt. A fork works.



Stir in the oil and milk or coffee — I use the dregs of my morning cup.



Stir it together — you'll have a thick, chocolatey paste.

