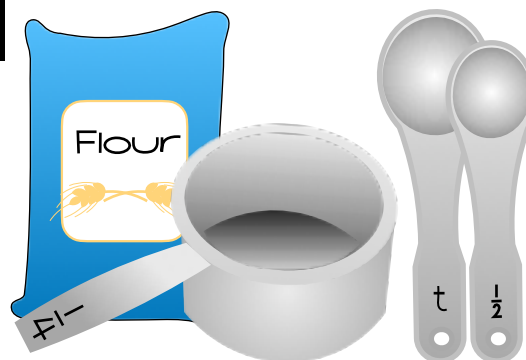


# Lighthouse Vanilla Cupcake in a Mug

You will need:

- A microwave safe mug
- Measuring cups and spoons
- Microwave
- Stirring spoon
- All-purpose flour
- Sugar
- Baking powder
- Salt
- Butter or margarine, melted
- Milk, soy milk, or almond milk
- Vanilla Extract
- Optional - Sprinkles or Chocolate Chips

1



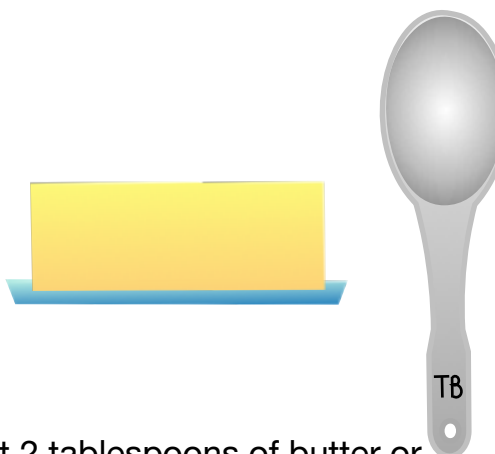
Measure  $\frac{1}{4}$  cup plus  $1 \frac{1}{2}$  teaspoons of flour and put it in a microwave safe mug.

2



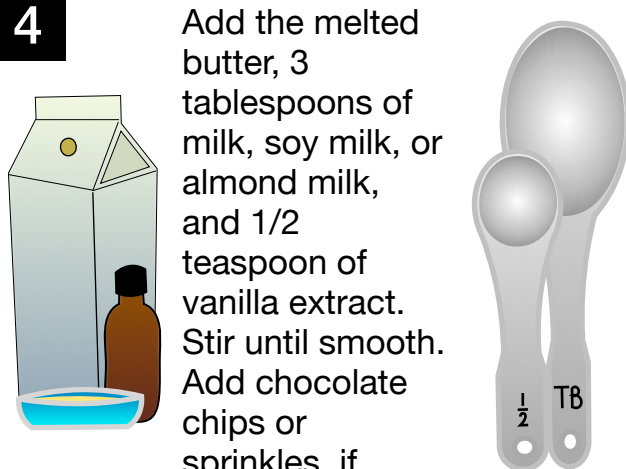
Add 2 tablespoons of sugar,  $\frac{1}{4}$  teaspoon baking powder, and a dash of salt to the mug. Stir.

3



Melt 2 tablespoons of butter or margarine in the microwave.

4



Add the melted butter, 3 tablespoons of milk, soy milk, or almond milk, and  $\frac{1}{2}$  teaspoon of vanilla extract. Stir until smooth. Add chocolate chips or sprinkles, if desired.

5



Microwave for 70 to 90 seconds until the cake is barely shiny on top. Cool for 1 minute before eating.