

# Recipes

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## CHOCOLATE CHIP COOKIE IN A MUG

### Ingredients

- 1 TB butter
- 1 TB granulated sugar
- 1 TB brown sugar, firmly packed
- 1/2 tsp vanilla extract
- pinch of salt
- 1 egg yolk
- 3 TB flour
- 1 - 2 TB chocolate chips

### Directions

Microwave butter in mug until melted. Watch carefully, it melts fast. Mix in sugars, vanilla, and salt. Mix in egg yolk until well blended. Gently mix in flour. Gently fold in chocolate chips. Microwave on high for 40 - 50 seconds. Cookie will be very hot just out of the microwave. Eat warm or wait for cookie to cool.



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## APPLE CRISP IN A MUG

### Ingredients

- 1 1/2 TB butter
- 4 TB oats, not instant or steel cut
- 2 1/2 TB flour, divided
- 2 TB brown sugar, firmly packed and divided
- 1/2 tsp cinnamon, divided
- pinch of salt
- 1 small apple chopped into half dice sized pieces

### Directions

Microwave butter in a small bowl for about 10-15 seconds. Watch carefully, it melts quickly. Stir oats, 2TB flour, 1 1/2 TB brown sugar, 1/4 tsp cinnamon and salt in another small bowl. Add butter into oat mixture until combined. Mix 1/2 TB flour, 1/2 TB brown sugar, and 1/4 tsp. cinnamon together and then add chopped apple. Place the apple mixture in mug and top with oat mixture. Microwave for 2—3 minutes checking after 2 minutes for apples to be soft and topping to crisp slightly. If apples are still hard, microwave for 15 second intervals until they are done. Apple crisp will be very hot just out of the microwave. Wait until cool enough to eat. Top with whipped cream or ice cream if desired.

