

# Raspberry Ricotta Microwave Mug Cake

## *Raspberry Ricotta Microwave Mug Cake*

Are you looking for the perfect easy small dessert? Raspberry Ricotta Microwave Mug Cake is exactly what you need! This mug cake recipe is AMAZING and is made with a few simple ingredients.

Mug cakes are so wonderful because you just stir together a few ingredients in a mug cup, pop it in the microwave and then enjoy. It's that easy. And the ricotta in this recipe keeps the cake tender and moist; some microwave cake recipes yield a cake that is tough.

These are [my favorite mugs](#) for mug cakes. They are simple in large capacity and simple in design so it spotlights the dessert.

### *Ingredients:*

- 1  $\frac{1}{2}$  tablespoons melted butter
- 2 tablespoons maple syrup
- 1 large egg
- $\frac{1}{4}$  cup skim ricotta
- $\frac{1}{4}$  cup flour or [Kodiak Cakes Flapjack and Waffle Mix](#). [Buttermilk](#), [Rocky Mountain Oat](#), [Almond Poppy Seed](#) make delicious cakes. If you need Gluten Free, choose the Rocky Mountain Oat.
- 1/3 cup raspberries
- powdered sugar for dusting top, optional

### *Directions:*

Put the melted butter, maple syrup, egg and ricotta in a 14 to 16 ounce microwave-safe ceramic mug. Blend thoroughly with a fork. Add the flour and blend just until combined. Sprinkle raspberries on top.

Microwave on high for \*2 minutes. The mug will be very hot after cooking in the microwave. Remove with a hot pad. Dust with powdered sugar and serve.

Serves 1 generously.

**\*Note:** The strength of microwaves varies. The first time you make this recipe, be prepared to experiment a bit to determine the perfect length of baking time. Start out microwaving the cake for 1 minute 30 seconds and, if necessary, add 15-second increments at a time from there.