**Most Dangerous Cake**

4 tablespoons flour 4 tablespoons sugar

2 tablespoons cocoa 1 egg

3 tablespoons milk 3 tablespoons vegetable oil

3 tablespoons chocolate chips Splash of vanilla

Whipped cream or Cool Whip

In a large mug, measure and stir flour, sugar, and cocoa using a regular spoon. Add egg and stir completely. Pour in milk and vegetable oil and mix well. Mix in chocolate chips and vanilla

extract. Microwave mug fill with ingredients for 3 minutes (the cake

will rise over the top of the mug, but don’t be alarmed!) Allow

to cool for 30 seconds and then tip over onto a plate. Slice and

top with whipped cream and serve immediately.

**Muddy Buddies**

9 cups chex mix

¼ cup butter or margarine

½ cup peanut butter

1 teaspoon vanilla

1 ½ cups powdered sugar

Measure cereal into a large bowl; set aside. Microwave chocolate chips, peanut butter, & butter in microwaveable bowl, uncovered, for 1 minute. Stir. Microwave 30 seconds longer and keep heating and stirring until mixture is completely melted. Stir in vanilla. Pour chocolate mixture over cereal in bowl. Stir until evenly coated. Pour into 2-gallon plastic food storage bag. Add powdered sugar. Seal bag & shake until well coated. Spread onto wax paper and cool.

**Coffee Cake In-A-Mug**

1 Tbsp. margarine

2 Tbsp. sugar

½ egg

2 Tbsp. sour cream

¼ cup flour

1/8 tsp. baking powder

In a mug, melt margarine. Add sugar, egg, sour cream, vanilla, flour, and baking powder and stir until ingredients become a batter. Pour 2-3 Tbsp. crumb topping on top (made with 1 Tbps. butter, 2 Tbsp. flour, 1 Tbsp. brown sugar, and 1 tsp. cinnamon “smooshed” up) and microwave for 1 minute Serve warm.