



Vanilla Blueberry Mug Cake with Cream Cheese Icing



the Combi Wave™ 3 in 1

Breville

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 Prep: 10 minutes / Cook: 1 minute 30 seconds

 Serves: 1

2 tablespoons vegetable oil

1 tablespoon milk

1 egg yolk

1 tablespoon sugar

1 teaspoon vanilla extract

¼ cup (33g) all-purpose flour

½ teaspoon baking powder

¼ cup frozen or fresh blueberries

Cream Cheese Icing

2 tablespoons cream cheese, softened

1 teaspoon powdered sugar

Method

1. *Combine oil, milk, egg yolk, sugar and vanilla in a small bowl. Add flour and baking powder and stir to combine. Gently fold in blueberries. Spoon batter into an 8-ounce (240ml) ceramic mug and place mug on turntable.*
2. *Press MICROWAVE, set 100% power for 1 minute 30 seconds and press START to begin cooking.*
3. *Make Cream Cheese Icing: Combine cream cheese and powdered sugar in a small bowl and stir to combine.*
4. *Remove cake from microwave and let cool slightly. Serve cake warm, topped with Cream Cheese Icing.*