

# Terry's Bowl Cake



Whip together these easy chocolate-orange mug cakes for family and friends this Easter.

*Recipe supplied by Terry's Chocolate Orange.*

## **Ingredients**

### Cake

- 1 Terry's Chocolate Orange Ball
- 140g plain flour
- 8 tbsp caster sugar
- 4 tbsp unsweetened cocoa powder
- 120g melted butter
- 60ml milk
- 2 eggs
- 1 pinch of salt

### Whipped Cream

- 100ml cold double cream

2 tbsp caster sugar

1/2 tsp vanilla extract

### **Method:**

1. Whipped Cream
2. Whip the double cream until stiff peaks start to form, then add the sugar and vanilla extract.  
Place in the fridge.
3. Cake
4. In a large bowl, combine the flour, Terry's, sugar, cocoa powder and salt. Then add the melted butter, milk and beaten eggs. Stir until well combined.
5. Divide the mixture between 4 small microwave-safe bowls or mugs. Place the mugs in the middle of the microwave and cook for 2 minutes until the cake is firm when touching. Let cool for 5 minutes.
6. Finally, decorate the cake with whipped cream and add a segment of the top.