## Mug Brownie

1 SERVINGS PREP: 3 MINS COOK: 2 MINS



## **INGREDIENTS**

- 1 tablespoon coconut oil
- 2 tablespoon unsweetened coconut milk or low-fat milk
- 1/4 teaspoon vanilla extract
- 11/2 tablespoon all-purpose flour
- 1 tablespoon sugar
- 1 tablespoon unsweetened cocoa powder
- 1/8 teaspoon salt
- 2 teaspoons mini chocolate chips (optional)

## **DIRECTIONS**

- 1.Place coconut oil in a small microwave-safe coffee mug and microwave on high until melted, 15 to 20 seconds. Cool for 1 minute.
- 2. Whisk in coconut milk (or milk) and vanilla.
- 3.Add flour, sugar, cocoa and salt; continue whisking until completely incorporated.
- 4. Stir in chocolate chips, if using.
- 5.Microwave on high until firm to the touch and no longer glossy, 30 to 40 seconds.
- 6.Let stand for 8 to 10 minutes.

## NUTRITION INFORMATION (PER SERVING)

234 calories; protein 2.3g; carbohydrates 25g; dietary fiber 2.4g; sugars 12.8g; fat 14.9g; saturated fat 12.2g; vitamin A iu 62.7IU; folate 26.2mcg; calcium 21.7mg; iron 1.3mg; magnesium 34.5mg; potassium 101.3mg; sodium 292.3mg; thiamin 0.1mg; added sugar 13g.

