

Treasure Barrel

Microwave Chocolate Chip Mug Cookie – Quick Comfort Treat

5 min Prep time	**2 min** Cook time	**7 min** Total time
1 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 tbsp brown butter, melted
- [ ] 2 tbsp granulated sugar
- [ ] 1 tbsp brown sugar
- [ ] 1 tbsp milk
- [ ] 3 tbsp all-purpose flour
- [ ] 1/4 tsp vanilla extract
- [ ] 3 tbsp semi-sweet chocolate chips

Instructions

1. In a microwave-safe mug, combine the melted brown butter with both sugars; stir until smooth and glossy.
2. Add the milk and vanilla, mixing gently, then sprinkle the flour over the top. Fold just until the flour disappears.
3. Drop the chocolate chips into the batter, reserving a few to sprinkle on top for extra meltiness.
4. Microwave on high for 60-90 seconds, watching the cookie rise. Let it rest for 1 minute before enjoying.

Nutrition per serving

210 kcal	3 g	27 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chewier texture, reduce the microwave time by about 10 seconds.
- A pinch of sea salt on the finished cookie brightens the chocolate flavor.
- For an extra touch, drizzle a tiny amount of melted caramel after cooking.