



CHOCOLATE CHIP MUG CAKE

with Vava Vanilla



Servings: 1 Person ⌚ 35 Minutes

HOT HOT HOT

Inside Tips: To check doneness, insert a toothpick. If it comes out clean, it means that your cutie pie is ready for you!

WHAT YOU NEED

Ingredients

- ½ Cup Vava Vanilla Dilettoso Mix
- 1 Egg
- 3 Tablespoons Protein Powder, Flavorless or Vanilla Flavored (Optional)
- 1/4 Cup Milk of Choice or Water
- 1 Teaspoon Ghee or Oil of Choice (MCT Oil or Avocado Oil for best results)
- 2 Tablespoons Sugar-Free Dark Chocolate Chips

HOW TO DO IT

1. **PREHEAT** the oven to 350°F (180°C).
2. **ADD** to a blender egg, ghee or oil of choice, milk, and process.
3. **SIFT** in your Vava Vanilla Dilettoso mix, protein powder and blend for 5 seconds, on medium speed.
4. **POUR** the batter into a pre-greased, oven-safe ramekin, and stir in the chocolate chips.
5. **BAKE** in a preheated oven for 30 minutes.
6. **TOP** your mini pie with extra sugar-free dark chocolate chips.
7. **SERVE** and enjoy warm.

Buon Appetito!