

SERVES: 2

PREP TIME: 10 MIN

COOK TIME: 3-4 MIN, PLUS COOLING TIME

SKILL LEVEL:



REQUIRES USE OF:





STRAWBERRY SHORTCAKE MUG

INGREDIENTS:

 $1/4\ \mathrm{cup}\ \mathrm{plus}\ 1\ \mathrm{tablespoon}\ \mathrm{all-purpose}\ \mathrm{flour}$

1/2 teaspoon baking powder

2 tablespoons unsalted butter, room temperature

2 large eggs

1/4 cup sugar

1/2 teaspoon vanilla extract pinch of salt

For the topping:

1 pint of strawberries

1 tablespoon of sugar

ITEMS TO GATHER:

apron

2 mugs

measuring cups

measuring spoons

2 medium bowls

mixing spoon

whisk

small paring knife

spoon

cutting board

OPTIONAL TOPPINGS: SPRINKLES. WHIPPED CREAM OR ICE CREAM





GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients and cooking tools on the counter near your cooking area.

Make topping: Remove the green tops from the strawberries with a paring knife. Slice all of the strawberries and place in a medium bowl with 1 tablespoon of sugar. Stir gently until the strawberries are evenly coated with sugar. Let the bowl sit on the counter for at least 30 minutes.

In another medium bowl, whisk together flour and baking powder.

Add the butter, eggs, sugar, vanilla and salt to the flour mixture and whisk until smooth.

Use a spoon to divide the batter evenly between the two mugs.

Place the mugs on opposite sides of the microwave turntable. Cook in the microwave at 50 percent power for 30 seconds. Take the mugs out of the microwave and use a spoon to stir the batter in each mug—make sure to stir all the way to the bottom of the mug. Repeat this process until the batter has risen—the cake should look slightly wet around the edges, approximately two minutes and 30 seconds total.

Remove mugs from microwave and let cool for 15 minutes. Spoon some of the strawberry topping onto the top of the cake and serve immediately.

ENJOY!

HELPFUL HINTS:

Controls vary from microwave to microwave. Ask an adult for help with reducing the microwave's power level.

STRAWBERRY NOTES:

Have you ever wondered where strawberries got their name? Back in the old days strawberries were grown on beds of straw! The straw protected the delicate berries as they matured.

The perfect strawberry is a firm, fully-colored, and almost heart-shaped berry. This indicates that it was allowed to stay on the vine and fully mature. It is normal to have some white on the shoulder near the stem. However, it's best to avoid excessive white, green, or yellow coloring on the fruit, especially near the stem end, as that's a sure sign the berries didn't stay on their plant as long as they could have. While they are certainly still edible, the overall sugar content may be lower.