

## Chocolate Mug Brownie

### Ingredients

¼ cup milk  
1 tbsp oil, like olive or coconut  
Splash vanilla extract  
3 tbsp flour  
1 tbsp cocoa powder  
2 tbsp sugar, white or raw  
Pinch salt  
Large pinch (or more) of semi-sweet chocolate chips

### Directions

1. The measurements are for one serving in a 12 ounce mug. There is science in the measurements but you can adjust the amount of chocolate chips or even add nuts. For a heaping 12 ounce mug, 1.5x the measurements and increase the cook time to 2 minutes.
2. In the mug, combine the wet ingredients - milk, oil, and vanilla. Add the dry ingredients on top. Mix it all together until a paste forms. Use your utensil to smoosh and pockets of flour against the side of the mug and incorporate. Dash your chocolate chips on top or mix them in. Wipe the rim for a pretty presentation.
3. Microwave for 1:30. One minute and thirty seconds. Allow to rest in the microwave for at least 30 seconds before removing. Allow to rest for another minute or more before burning your tongue on molten chocolate.
4. Enjoy with your Terra d'Oro Port Wine!