

## COCOA ENRICHED MUG CONFECTION

PAIR WITH TERRA D'ORO PORT, AMADOR COUNTY

## **INGREDIENTS**

- 1/4 cup milk
- 1 tbsp oil (olive or coconut)
- Splash of vanilla extract
- 3 tbsp flour
- 1 tbsp cocoa powder
- 2 tbsp sugar, white or raw
- · Pinch of 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!