

Less than 15 minutes

Serves 4

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Ingredients:

- 1 cup (250ml) cake flour
- ½ tsp (3ml) baking powder
- ½ tsp (3ml) bicarbonate of soda
- 2 Tbsp (30ml) cocoa powder
- Pinch salt
- ¼ cup (60ml) castor sugar
- 2 eggs, whisked
- 2 Tbsp (30ml) melted butter, cooled
- ½ cup (125ml) buttermilk
- Few drops red food colouring
- 2 slabs (80g each) white chocolate, finely chopped
- Vanilla ice-cream, halved strawberries and honey, for serving

Method:

1. Place flour, baking powder, bicarbonate of soda, cocoa, salt and sugar in a bowl.
2. Whisk eggs, butter and buttermilk together.
3. Add wet ingredients to dry ingredients and mix to create a batter.
4. Stir through food colouring, a drop at a time, until the batter has a red tinge.
5. Spoon half the batter between four greased microwave-safe mugs.
6. Top with equal amounts chocolate.
7. Cover with remaining batter and microwave on high for 1-2 minutes or until cooked through (depending on your microwave's wattage).
8. Serve with ice cream, strawberries and a drizzle of honey.