



5-Minute Mug Cakes: Over 100 Yummy Cakes from Funfetti to Peanut Butter

Jennifer Lee

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It's the middle of the night and you want something that's going to kick that chocolate craving--but who wants to crank the oven and bake right before bed? And all those ingredients and dishes? *5-Minute Mug Cakes* is the perfect solution for anyone with a microwave and a sweet tooth. It features over 100 delectable recipes for cakes, brownies, cookies, and more that all can all be made in only five minutes! **Jennifer Lee** guides you through your cake favorites like funfetti, peanut butter, and dark chocolate! Trying to eat better? Make it skinny with tons of featured recipes that are less than 300 calories. Only have a few ingredients lying around? Try a recipe in the chapter dedicated to mug cakes containing four ingredients or less! Every recipe is simple, fast, and fool-proof. Mix your ingredients right into your favorite mug for next to no clean up. *5-Minute Mug Cakes* is exactly what you need to have a warm, homemade dessert in no time!

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From Reader Review 5-Minute Mug Cakes: Over 100 Yummy Cakes from Funfetti to Peanut Butter for online ebook

Sarah says

Big Thumbs up for the chocolate lava cake! Very nice! I will say that if I was making more than one it would probably work out quicker and easier to just make a big one. Great for a guilty chocolate treat though ?

Ashley says

I can't wait to try some of these :)

Laurie says

Made the Classic gingerbread mug cake & it was delicious. Just enough molasses to give real depth to the flavor.

ShoSho says

I'm giving up ! I tried some of the recipes and some of the more than 1 , but I never got a good or even edible result!

Maria says

As I live alone this will be perfect for me, even has low carb recipes!

Jacquie says

It seems like many of the people who rated this higher have yet to actually try any of the recipes. I tried multiple recipes all with the same bland sponge like result. Just looking at the recipes I can see some major issues; first off there is not enough sugar. If you want healthy, don't eat cake. If you want cake it needs to be sweet or at least not taste like flour (the Funfetti cake was inedible for this reason). Second, even in the microwave without eggs you aren't going to get a true cake like texture. When I moved on to the brownie recipes I at last had some success. The Nutella Brownie recipe was actually decent, I've made it 3 times and ended up doubling it in order to use a whole egg.

Sarah says

There is potential here... we only tried one recipe

Lisa says

I received a complimentary copy of this book through Goodreads First-Reads.

I had never heard of "mug cakes" before coming across "5-Minute Mug Cakes" here on Goodreads, but had thought that such a thing sounded like a very interesting (and tasty!) concept. My sister has since told me that mug cakes are popular amongst the college dorm room crowd. Additionally, I am very much a beginner cook, and am always on the lookout for recipes that are appropriate for the novice. 5-minute mug cakes are made with a relatively small amount of ingredients, and are ready in almost no time at all after baking for a short amount of time in the microwave. Sounds like a great concept to me!

The author has included very helpful "introduction" and "mug essentials" sections, which prepare the reader for properly cooking a mug cake. The recipes are laid out very clearly and in an attractive, colorful fashion. Many (but not all) of the recipes include a photo of the finished mug cake, which to me, the novice cook, is very helpful because I'd like to know that my finished cake turned out as it should have!

I have not yet baked a mug cake, but am very excited to do so! While I may edit this review after I have baked my first mug cake, I can surely recommend "5-Minute Mug Cakes" based on this first read-through of the book.

Bobbiann Markle says

I made the Cinnamon Cake, Strawberry Yogurt Cake, Gingerbread Cake, Pumpkin Spice Cake, and Almond Chocolate Torte. They were all easy and delicious, and even better when whipped cream or ice cream was added. The Almond Chocolate Torte did not rise, but that is likely because of the almond flour I used — it was rather coarse.

The pictures are gorgeous and the instructions are clear. All in all, a lovely book.

Jenny Houle says

Book marked like 6 different ones of these to try ASAP and added two of the proper sized mugs for it to our shopping list for this week so we could try them out immediately! Love the idea, particularly because there are only two of us and while we both love desserts, we like totally different kinds.
