

# Easy Homemade Chocolate Cranberry Mug Cake in Minutes



There's no better way to enjoy a rich, chocolatey dessert than with this quick, easy, and incredibly delicious Chocolate Cranberry Mug Cake. Soft, moist, and topped with a silky whipped chocolate frosting, it's the perfect treat whenever you're craving something indulgent. Ready in just minutes, it's a recipe you'll find yourself making again and again! Whether you're preparing a special dessert for guests, treating yourself after a long day, or simply looking for a quick homemade sweet, this mug cake is sure to satisfy your cravings. The combination of rich cocoa, tangy cranberries, and creamy frosting creates a delightful balance of flavours that everyone will love.

## Chocolate Cranberry Mug Cake

### Ingredients

#### For the Cake

- ½ cup oil
  - ½ cup sugar
  - ½ cup + 2 tbsp curd
  - ½ cup milk
  - 1 cup all-purpose flour
  - ½ cup cocoa powder
  - ½ tsp baking powder
  - ¼ tsp baking soda
  - ½ cup US cranberries
- #### For the Chocolate Frosting
- ½ cup fresh cream
  - ¾ cup dark chocolate, chopped
  - ½ cup whipped cream

### Method

In a bowl, whisk together the oil and sugar until well combined.

Add the curd and milk, then whisk until the mixture is smooth and the sugar has dissolved.

Sift in the flour, cocoa powder, baking powder, and baking soda. Add the cranberries and gently fold everything together until you have a smooth, lump-free batter. Be careful not to overmix, as this helps keep the cake soft and light.

Transfer the batter to a microwave-safe dish or mug and microwave on regular heat for about 5 minutes, or until a skewer inserted into the centre comes out clean. Allow the cake to cool completely before adding the frosting so that it

holds its shape beautifully.

To prepare the frosting, combine the chopped dark chocolate and fresh cream in a microwave-safe bowl.

Heat in 30-second intervals, stirring after each interval, until the chocolate has completely melted and the ganache is smooth.

Refrigerate the ganache for 1 hour until slightly firm.

Fold the whipped cream into the chilled ganache until light and fluffy, creating a smooth and airy frosting that's easy to pipe.

Transfer the frosting to a piping bag fitted with a round nozzle and pipe dollops over the completely cooled cake.

Garnish with extra cranberries

and enjoy every chocolatey bite! For an even richer finish, you can sprinkle a little cocoa powder or grated dark chocolate over the top before serving. This simple yet elegant dessert is perfect for sharing with family and friends or enjoying as a quick homemade indulgence whenever chocolate cravings strike. With its moist texture, fruity bursts of cranberry, and luscious chocolate frosting, this easy Chocolate Cranberry Mug Cake is guaranteed to become a favourite recipe you'll return to time and time again. It delivers bakery-style flavour with minimal effort, making it ideal for both beginners and experienced home bakers alike.