

Quick Cake For Chocolate Lovers

(NAPSA)—Here's a different but delicious dessert that's fast and fun to make and excellent for entertaining, festive enough for the holidays and great whenever you or your family wants a little taste of chocolate cake. It's even gluten-free.

This easy-to-make recipe was created by Carol Kicinski, a professional recipe developer, editor in chief of Simply Gluten Free Magazine and TV chef.

Five-Minute Gluten-Free Hot Chocolate Cake

- 3 tablespoons butter
- 4 tablespoons milk
- ½ teaspoon pure vanilla extract
- 1 teaspoon maraschino cherry juice
- 1 large egg
- 4 tablespoons sugar
- 4 tablespoons unsweetened cocoa powder
- 4 tablespoons of all-purpose gluten-free flour, or sweet rice flour, or all-purpose flour
- ¼ teaspoon baking powder
- Whipped cream
- 1 maraschino cherry

Melt the butter in a 12-ounce (or bigger) microwavable mug or ramekin. Swirl the butter around to coat the mug or ramekin. Add the milk, vanilla, maraschino cherry juice and egg and whisk. Add



Your own private chocolate cake in a cup is fast and easy to make and looks elegant enough for company when topped with whipped cream and a maraschino cherry.

the sugar, cocoa powder, flour and baking powder and whisk. Microwave for 90 seconds or until the cake has risen and is set. Let cool slightly, top with whipped cream and a cherry.

One of the best things about this recipe is you can go from feeling you must have chocolate cake to actually having chocolate cake in less than five minutes.

Gluten-free or not, you can use the flour that best suits your needs. To make this recipe dairy free, just use butter substitute and dairy-free milk.

Learn More

For more delicious recipes from the National Cherry Growers and Industries Foundation, visit www.nationalcherries.com. For more gluten-free advice and recipes, go to www.simplygluten-free.com.