

# Red Chile Chocolate Cake in a Mug

Adapted from [Deanna F. Cook's recipe](#)

## Ingredients

1 Tbsp unsalted butter  
1 egg  
1/8 tsp vanilla extract  
3 Tbsp granulated sugar  
3 Tbsp unsweetened cocoa powder  
1/8 tsp New Mexico red chile powder  
A pinch of kosher salt  
2 Tbsp chopped pecans

## Equipment

A microwave  
A microwave-safe mug  
Fork or chopsticks (or a tiny whisk)

## Method:

Add butter to microwave-safe mug. Microwave the mug for about 20 seconds or until butter is just barely (but fully) melted. Crack egg into a small bowl and add vanilla extract. Whisk together with a fork or chopsticks. Add egg to the mug. Add sugar, cocoa powder, red chile powder, and salt, and whisk until combined. Fold in half of the chopped pecans (1 Tbsp). Microwave for 60–90 seconds or until a toothpick (or chopstick) comes out clean. Top with pecans and serve (Possibly with some leftover ricotta whipped cream cream cheese cheese cake filling.)

