

## STRAWBERRY SHORTCAKE MUG CAKE RECIPE

## 247 Calories

## Ingredient List

- 1/4 cup 2% Fairlife milk or regular 2% milk
- 1/2 scoop <u>PEScience vanilla protein powder</u> or a whey-casein protein powder
- 2 tbsp all-purpose flour
- 1 tbsp zero-calorie sweetener
- 1/8 tsp baking powder
- 1/2 tbsp butter
- 1 large egg yolk
- 2 strawberries, chopped
- Pinch of salt
- Low-fat whipped cream (for serving)

## **Cooking Instructions**

1. Add the butter to the mug and melt in the microwave for 30 seconds. Swirl it around the sides and bottom of the mug.

- 2. Stir the milk, egg yolk, vanilla extract, and zero-calorie sweetener with the butter in the mug until well combined.
- 3. Mix the protein powder, flour, baking powder, and salt in a separate bowl then add to the mug to combine with the wet ingredients.
- 4. Add half of the chopped strawberries into the batter and gently stir them in.
- 5. Microwave for 60-90 seconds. Top with the whipped cream and the rest of the strawberries. Enjoy!

