



## Coffeehouse Pretzel Mug Cake with Honey Drizzle, Paired with *Folgers*<sup>®</sup> Coffeehouse Blend

Let's be honest, everything tastes better in your favorite mug. To create a playful take on a traditional microwave mug cake, I developed the Coffeehouse Pretzel Mug Cake to complement **Folgers<sup>®</sup> Coffeehouse Blend**. Leaning into those salty & savory combinations of the pretzel, the tanginess of fresh buttermilk and the sweetness of both white & dark brown sugar, this comforting individually served recipe needs a smooth coffee pairing in order to truly savor the moment. Topped with a sweet honey drizzle, the bold finish of **Folgers<sup>®</sup> Coffeehouse Blend** cuts through the Pretzel Mug Cake and leaves you wanting another – with a mug in each hand.

Makes two 8-oz mugs of cake, serves 2

42 g	mini pretzels	1.5oz bag or 1 cup
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40 g	unsalted butter, melted	2 ½ T
35 g	buttermilk	2 T
25 g	grapeseed or other neutral oil	2 T
1	large egg	

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80 g	sugar	½ cup + 1 T
10 g	dark brown sugar	1 T + 1 teaspoon, tightly packed
40 g	cake flour	¼ cup + 1 T
1 g	baking powder	¼ teaspoon
1.5 g	kosher salt	¼ + ⅛ teaspoon

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1 recipe	honey drizzle (recipe below)
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2-6 pc	mini pretzels if you have them!
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1. Find your two best 8-ounce mugs and set them aside.
2. Blitz the pretzels in a blender or food processor until they are a fine powder. Set aside. Whisk the butter, buttermilk, grapeseed oil and egg together in a bowl.
3. Whisk the sugar, dark brown sugar, cake flour, baking powder, salt and ground pretzels

together in a separate bowl.

4. Pour the wet ingredients into the dry ones and stir to combine. If the batter looks lumpy, use a whisk to break up all the lumps.
5. Divide the batter between the mugs.
6. Microwave the mugs until the cakes rise and puff up and look like they are about to spill out over the mugs. Start with 1 minute, and if they look too loose, continue to microwave in 15 second increments until the sides and top have set, leaving hot gooey cake batter hidden inside (up to 2 ½ minutes).
7. Remove the mugs from the microwave, spoon the honey drizzle all over the top, and garnish each with more mini pretzels if you have them.
8. This will take every ounce of self-control you have but wait 1 minute before stirring it up and digging in with a spoon.

Honey Drizzle Recipe:

Makes about ¼ cup, enough for 2 mug cakes

25g	honey	1 tablespoon
15g	dark brown sugar	1 tablespoon
5g	unsalted butter	1 teaspoon
Pinch	kosher salt	

Put all ingredients in a small bowl and microwave in 15 second increments until the butter has melted. Stir mixture with a spoon until homogenous. Use immediately.