

# Caramel Apple Mug Cake

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This autumn, indulge with a surprise caramel center is ready in just minutes!



[www.werthers-original.ca](http://www.werthers-original.ca)

## Ingredients

- ¼ cup all-purpose flour
- 3 tbsp granulated sugar
- ½ tsp baking powder
- ¼ tsp apple pie spice
- Pinch salt
- 2 tbsp milk
- 4 tsp applesauce
- 2 tsp vegetable oil
- 2 Werther's Original Caramel Apple Soft Caramels

## Prep Time

- 10 minutes

## Number of portions

- 1

## Instructions

1. In small bowl, whisk together flour, sugar, baking powder, apple pie spice and salt.
2. Make well in center of flour mixture; whisk in milk, applesauce and oil until combined.
3. Pour mixture into 8-oz mug. Place caramels in center of batter.
4. Microwave on High for 1 ½ to 2 minutes or until cake is set and toothpick inserted in center comes out clean. Let cool slightly.

## Tip

- Drizzle caramel over mug cake for a delicious garnish.
- Set mug on paper towel in microwave to catch any possible spills!
- Substitute Werther's Original Soft Crème Caramels for Caramel Apple Soft Caramels if desired.



**This delicious recipe contains**  
Werther's Original Caramel Apple Soft Caramels