Chocolate Chip Mug Cookie for kids

Baking · ages 10 to 14 (grades 5th–8th) · about 8 minutes, plus 2 minutes waiting · serves 1

One warm chocolate-chip cookie, made in a mug. Give it a face before it cooks. Steps marked Grown-up step are for a grown-up to do.

Ingredients

- 1 tablespoon butter (or oil)
- 1 tablespoon sugar
- 1 tablespoon brown sugar
- 1 tablespoon milk (or oat milk)
- ¼ teaspoon vanilla
- a pinch salt
- 3 tablespoons flour
- 2 tablespoons chocolate chips (optional)

Tools

A big microwave-safe mug, Measuring spoons, A fork, A big spoon, The microwave (grown-up).

Steps

1. Wash your hands with soap for twenty seconds.
2. Stir 1 tablespoon of butter, 1 tablespoon of sugar and 1 tablespoon of brown sugar in a mug with a fork until creamy.
3. Stir in 1 tablespoon of milk, ¼ teaspoon of vanilla and a pinch of salt.
4. Add 3 tablespoons of flour and stir until it's a soft dough with no dry bits.
5. Stir in 2 tablespoons of chocolate chips, but keep 3 back for the face.
6. Pat the dough flat, then press on the 3 chips: two eyes and a nose.
7. Grown-up step: A grown-up microwaves the mug for 40 to 60 seconds.
8. Grown-up step: A grown-up checks the middle: soft is good, but wet needs 10 seconds more.
9. Let it cool for two minutes. It firms up as it cools.
10. Say hi to your cookie face, then dig in with a spoon!

Safety notes

- Hot! A grown-up does this part.
- Contains milk, wheat, soy. Swap an ingredient for an allergy where the recipe lists a swap.

- No tasting raw dough or batter: wait till it's cooked.
- Read the label on packets for allergies.
- A bit messy.

Kitchen science

The microwave heats the water in the dough so fast it cooks in under a minute; take it out soft and it sets as it cools.

Make it your own

- Use white chocolate chips or dried cranberries instead.
- Give your cookie face chip ears or raisin freckles.
- Stir a pinch of cinnamon into the flour for a cinnamon cookie.

Questions about chocolate chip mug cookie

How long do you microwave a mug cookie? 40 to 60 seconds in most microwaves. Start at 40; if the middle still looks wet, add 10 seconds at a time. It firms up as it cools.

Why is my mug cookie hard? It cooked too long. Take it out while the middle is still soft; the hot mug keeps cooking it.

Can I make a mug cookie without butter? Yes. The same amount of oil works; the cookie comes out a little softer.

Can I eat the dough? No. It has raw flour in it, so wait until it's cooked.

Free at peabody.kids/kitchen/mug-cookie