A single serving chocolate cake that cooks in the air fryer. This cake is crispy on the outside and moist and fudgy on the inside. It’s a super easy cake that uses boxed cake mix, applesauce, and water. That’s it!

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Ingredients

- 6 tbsp chocolate cake mix
- 2 tbsp unsweetened applesauce
- 1 tbsp water

Instructions

1. Add all ingredients into an 8 oz mug that is safe for cooking at high heat. Mix with a mini whisk until batter is completely smooth.
2. Place mug into air fryer basket. Close air fryer and set cooking temperature to 350°F. Cook for about 12-13 minutes or until cake is cooked. Remove mug from air fryer and let cake cool a few minutes at room temperature.
3. If desired, top with frosting or chocolate syrup. Eat directly from mug with a spoon once cake is cool enough to eat.

Notes

- Most standard boxed chocolate cake mixes will work in this recipe. You can choose your favorite brand like Betty Crocker, Pillsbury, Duncan Hines, etc. For this recipe, I used Pillsbury™ Purely Simple® Chocolate Cake.
- At 12 minutes, my cake was mostly cooked but still gooey like a lava cake. At 13 minutes, my cake was fully cooked. Some air fryers run hotter than others so your cooking time may vary slightly.

- This cake is designed to be eaten in the mug it is cooked in, so the cake crumbs are looser than your traditional cake. The crumbs will be very moist and fudgy but the cake will likely fall apart if you try to remove it from the mug.

Nutrition

Serving: 1cake, Calories: 279kcal, Carbohydrates: 58g, Protein: 3g, Fat: 5g, Saturated Fat: 1g, Sodium: 491mg, Fiber: 3g, Sugar: 31g, NET CARBS: 55