
0 Point Chocolate Mug Cake

2 tablespoons unsweetened cocoa powder

2 tablespoons non-fat Greek yogurt

1 large egg white

1 teaspoon vanilla extract

1/2 teaspoon baking powder

2 packets zero-calorie sweetener (such as stevia or monk fruit)

Pinch of salt

Optional toppings: fresh berries, a dollop of light whipped cream, or a sprinkle of powdered sugar

1 In a microwave-safe mug, combine the unsweetened cocoa powder, non-fat Greek yogurt, egg white, vanilla extract, baking powder, zero-calorie sweetener, and a pinch of salt. Mix well until smooth and well combined.

2 Microwave the mug cake on high for 1-2 minutes, or until set and cooked through. Keep an eye on it as microwave cooking times may vary.

3 Carefully remove the mug from the microwave and let the cake cool for a minute or two.

4 If desired, top the chocolate mug cake with fresh berries, a dollop of light whipped cream, or a sprinkle of powdered sugar for added sweetness and flavor.

5 Enjoy your WW 0-Point Chocolate Mug Cake warm and indulge in its rich chocolatey goodness guilt-free!