Keto Mug Cake

1. Add 1 tablespoon of butter to mug or ramekin and microwave for 30 seconds.
2. Swirl butter around mug to coat the walls.
3. Add 6 tablespoons of cake mix + 1 egg yolk + 2 tablespoons of Torani sugar free syrup. Mix well.
4. Bake in microwave for 30-60 seconds but don't over cook.

Only 1.9g net carbs per serving.

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