

# Pancake Muffins

20 mini muffins



## Ingredients

1 1/2 cups all-purpose flour

1 1/2 tablespoons sugar

1/2 tablespoon baking powder

pinch salt

1 1/4 cups milk

1/2 tablespoon white vinegar

1 egg

1/2 tablespoon vanilla extract

2 tablespoons unsalted butter, melted

1/2 cup blueberries or 3 tablespoons chocolate chips

1/3 cup maple syrup (for serving)

## Instructions

Preheat oven to 425 degrees. Grease mini muffin pan.

Combine flour, sugar, baking powder, and salt in a bowl and set aside.

In a separate bowl, whisk together milk and vinegar and let sit for 1 minute (to create buttermilk).

Then whisk in eggs and vanilla.

Combine dry ingredients and wet ingredients, then stir in melted butter.

Fill prepared mini cupcake pan with batter using a mini cupcake scoop. Can choose to top muffins with either blueberries or chocolate chips (dropping a couple right on top of each muffin).

Bake for 8-9 minutes or until golden brown on top.

Let sit in the pan for 1 minute, then turn them out of the pan. Serve with warm syrup. Enjoy!

TBK TIP: High heat will result in crispier edges. For a softer muffin, bake at 375 degrees for a longer duration.

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