

Pancake Mini Muffins

24 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 cup milk

1/2 tablespoon white vinegar

1 egg

1/2 tablespoon vanilla extract

2 tablespoons unsalted butter, melted

3 tablespoons chocolate chips

1/2 cup blueberries

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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