

# Pancake Muffins (minis)

Makes 18-42 mini muffins



## Ingredients

	Makes (18)	Makes (28)	Makes (42)
all-purpose flour	1 C	1 ½ C	2 ¼ C
sugar	1 T	1 ½ T	2 ¼ T
baking powder	¼ t	½ T	¾ T
salt	pinch	pinch	large pinch
milk	¾ C + 1 T	1 ¼ C	1 ¾ C + 2 T
white vinegar	¼ t	½ T	¾ T
eggs	½	1	1 ½
vanilla extract	¼ t	½ T	¾ T
unsalted butter, melted	1 ½ T	2 T	3 T
chocolate chips	2 T	3 T	4 ½ T
blueberries	⅓ C	½ C	¾ C
maple syrup (for serving)	¼ C	⅓ C	½ C

## 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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