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# PANCAKE MINI-MUFFINS

(source: [thepioneerwoman.com/cooking/2014/03/pancake-mini-muffins](http://thepioneerwoman.com/cooking/2014/03/pancake-mini-muffins))

Summer is coming to a close, school is starting, days are getting shorter and soon it will be sweater weather.

Pancake mini-muffins are perfect to premake and have on hand for those chilly mornings when we all want just a few more moments in our toasty-warm bed. Pop some in your bag for a quick on the go snack or heat up with a dish of warm syrup.

## INGREDIENTS:

- 3 cups All-purpose Flour
- 1 Tablespoon Baking Powder
- 3 Tablespoons Sugar
- 3/4 teaspoons Salt
- 2-1/2 cups Milk
- 1 Tablespoon White Vinegar
- 2 whole Eggs
- 1 Tablespoon Vanilla Extract
- 4 Tablespoons Butter, Melted
- (or use your favorite go-to pancake mix!)
- Blueberries (optional)
- Chocolate Chips (optional)
- Warm Syrup, For Serving

## DIRECTIONS:

Preheat the oven to 425 degrees. (425 will result in crispier edges. For a softer muffin, bake at 400 for 11 minutes.)

Sift together flour, baking powder, sugar, and salt. Set aside.

Stir together the milk and vinegar and let it sit for 1 minute. Whisk in eggs and vanilla.

Combine dry ingredients and wet ingredients, then stir in melted butter. If batter is too thick, stir in a little milk.

Spray a mini-muffin pan generously with baking spray. Fill cups 2/3 full. If using blueberries, drop 2 to 3 blueberries into each cup.

Bake for 8 to 9 minutes, or until golden brown on top. Let sit in the pan for 1 to 2 minutes, then turn them out of the pan. (Use a small knife if any are stubborn.)

Serve and enjoy!

