

Pancake Mini-Muffins by Lynn's Recipes



Lynn demonstrates how to make some very cute Pancake Mini-Muffins. These would be great for breakfast, very kid friendly, or a snack. You can make them plain or add blueberries. Serve with maple syrup for dipping. From Pioneer Woman.

Ingredients:

- 3 cups all purpose flour
- 1 Tablespoon baking powder
- 3 Tablespoons sugar
- $\frac{3}{4}$ teaspoons salt
- 2-1/2 cups milk
- 1 Tablespoon white vinegar
- 2 whole eggs
- 1 Tablespoon vanilla extract
- 4 Tablespoons butter, melted
- Blueberries (optional)
- Warm Syrup, for serving

Preheat oven to 425°. Spray a min-muffin pan generously with baking spray. Set aside.

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 the melted butter. If batter is too thick, stir in a little milk.

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Fill the muffin cups 2/3 full. If using blueberries, drop 2-3 blueberries into each cup.

Bake for 8-9 minutes, or until golden brown on top. Let sit in the pan for 1-2 minutes, then turn out.

Serve with warm syrup.

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