

Pancake Mini Muffins

★★★★★
4.54 from 67 votes

These bite sized pancake mini muffins are so delicious and perfect for quick breakfasts on the go!

Prep Time 15 mins	Cook Time 10 mins	Total Time 25 mins
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Course: Breakfast Recipes Cuisine: American Keyword: pancake mini muffins Servings: 24 Author: Joy Shull

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 tablespoon cane sugar
- 1 cup whole milk
- 3 tablespoons butter melted
- 1 egg
- 1 teaspoon vanilla extract
- ¼ teaspoon salt

For topping

- mini chocolate chips
- strawberries
- blueberries

Instructions

1. Whisk together the flour, baking powder, and salt
2. In a separate bowl, mix together the cane sugar, milk, melted butter, egg, and vanilla extract
3. Add the dry ingredients to the wet until just combined, using a rubber spatula
4. Grease a mini muffin tin with cooking spray
5. Fill with batter (it will make all 24 mini muffins)
6. Top with mix-ins of choice or leave plain. I did around 2-3 blueberries, 2-3 strawberry chunks, and around 1 tsp of mini chocolate chips for the different flavors
7. Bake the pancake mini muffins at 400 degrees for 10-12 minutes
8. Remove onto a wire cooling rack
9. Serve with maple syrup, for dipping

Nutrition

Calories: 43kcal | Carbohydrates: 5g | Protein: 1g | Fat: 2g | Saturated Fat: 1g | Polyunsaturated Fat: 0.1g | Monounsaturated Fat: 1g | Trans Fat: 0.1g | Cholesterol: 12mg | Sodium: 60mg | Potassium: 24mg | Fiber: 0.1g | Sugar: 1g | Vitamin A: 70IU | Calcium: 25mg | Iron: 0.3mg