

Mini Pancake Muffins

Ingredients

- 2 cups Buttermilk Complete Mix
- 1/2 tsp cinnamon
- 2/3 cup milk
- 1/3 cup honey
- 1 large egg, slightly whisked
- 1/4 cup vegetable oil
- 1 tsp pure vanilla extract

Assorted Toppings *see notes below*

How to make it

1. Preheat oven to 425°F.
2. Line a mini muffin pan with paper liners or spray with a non-stick cooking spray.
3. In a large bowl, combine the pancake mix and cinnamon. Set aside.
4. In a separate bowl, combine the milk, honey, egg, oil, vanilla and whisk together.
5. Add the wet mixture to the dry mixture and gently stir, until the dry ingredients are moistened.
6. Fill each muffin cavity 3/4's of the way full. If using a topping, add to the top of each muffin.
7. Bake 8-10 minutes, or until a toothpick inserted into the center comes out clean.
8. Cool in the pan for 2 minutes, then remove.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	8-10 min	18 min	36

Made with



Buttermilk Complete Mix