

# Pancake Cupcakes

## Ingredients

- 2 cups Original Mix
- 1/3 cup sugar
- 1 cup milk
- 1 egg, beaten
- 1/3 cup vegetable oil

Buttercream Frosting

- 6 slices of bacon
- Original Syrup

## How to make it

1. Preheat oven to 425°F.
2. Place cupcake liners in muffin tin.
3. In a large bowl, combine all ingredients until well mixed.
4. Fill liner of cups 2/3 full.
5. Bake for 15 to 20 minutes or until light golden brown.
6. Top cupcakes with frosting, sprinkle on chopped bacon and drizzle with syrup.
7. Enjoy one (or three) pancake cupcakes with a glass of cold milk.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15-20 min	25 min	4-6

## Made with



Original Mix