

Pancake Puffers

Ingredients

- 2 cups Buttermilk Complete Mix
- 1 cup water
- 1/4 cup plain Greek yogurt
- Toppings: blueberries, raspberries, mini chocolate chips and strawberry jam (use whatever toppings you love!)
- Original Syrup

How to make it

1. Preheat oven to 350°F.
2. Grease a mini muffin pan with butter or non-stick cooking spray.
3. Add Pearl Milling Company™ Buttermilk Mix, water and Greek yogurt to a large mixing bowl. Stir together until you have a batter a little bit thicker than normal pancake batter.
4. Add about one tbsp of batter to each mini muffin hole.
5. Add toppings of your choice. Press down in the batter just a bit.
6. Bake for approximately 7 minutes.
7. Let cool and remove.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	7 min	12 min	50

Made with



Buttermilk Complete Mix