



PANCAKE MINI MUFFINS

January 28

National Blueberry Pancake Day

INGREDIENTS

- 3 Cups All-Purpose Flour
- 1 Tablespoon Baking Powder
- 3 Tablespoons Sugar
- ¾ Teaspoon Salt
- 2½ Cups Milk
- 1 Tablespoon White Vinegar
- 2 Eggs
- 1 Tablespoon Vanilla Extract
- 4 Tablespoons Butter (melted)
- 1 Pint Blueberries
- Warm Syrup (for serving)

DIRECTIONS

1. Preheat the oven to 425°.
2. Sift together flour, baking powder, sugar, and salt. Set aside.
3. Stir together the milk and vinegar and let it sit for 1 minute. Whisk in eggs and vanilla.
4. Combine dry ingredients and wet ingredients, then stir in melted butter. If batter is too thick, stir in a little milk.
5. Spray a mini-muffin pan generously with baking spray. Fill cups ¾ full. Drop 2 to 3 blueberries into each cup.
6. Bake for 8 to 9 minutes, or until golden brown on top. Let sit in the pan for 1 to 2 minutes, then turn them out of the pan.
7. Serve warm with warm syrup.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Breakfast

YIELD

24 Mini Muffins

PORTION SIZES

Toddler	Preschool	School Age	Adult
2 Mini Muffins	2 Mini Muffins	4 Mini Muffins	8 Mini Muffins