

# 6 PANCAKE MUFFIN FLAVORS

AndiAnne.com

## PANCAKE MUFFIN BASE

2 1/2 cups pancake mix

2 eggs

1/3 cup honey

1/2 cup milk

1/4 cup vegetable oil

## INSTRUCTIONS:

- Preheat oven to 375°F. Spray a muffin pan with non stick cooking spray, melted butter or line with paper liners.
- Add the pancake mix, eggs, honey, milk and oil to a large bowl. Mix everything together until just combined. Do not overmix.
- Divide the pancake batter into each muffin pan about 3/4 full. Use a toothpick or tip of knife to add fresh berries, nut butter, chocolate chips, nut and seeds, etc. (see notes for details).
- Bake for 12-15 minutes or until muffins are golden brown and toothpick comes out clean when poked through the center. Let cool 5 minutes, then place on a rack to cool completely.
- Fill the muffin pan 3/4 full with batter. Use a toothpick to press the toppings into the muffin batter.
  - **Strawberries** - Add 1 Tbsp chopped strawberries per muffin
  - **Blueberries** - Add 1 Tbsp or 6 blueberries into the muffin batter.
  - **Banana** - Add 1 tsp mashed banana per muffin and stir with a toothpick. Top with a thinly sliced banana.
  - **Peanut Butter** - Warm the peanut butter in the microwave for a few seconds. Add 1/2 tsp of and mix into the muffin.
  - **Chocolate Chips** - Add 1 Tbsp chocolate chips per muffin.
  - **Bacon** - Add 1 Tbsp of crumbled bacon per muffin.
- You can also add chopped nuts or seeds, shredded coconut, sprinkles, and shredded cheese. Use about 1 Tbsp per muffin.