

# Pancake Muffins

Children will enjoy making these fun and simple pancake muffins. They can stir, add toppings and best of all enjoy eating the finished product. These muffins are easy to make, freeze well and can be a quick breakfast, lunch item or snack.

**Time to complete:** 45mins-1 hour

**Age Group:** 3 years+ (or make it age appropriate)

## Materials:

- Mini muffin pan
- Baking spray or shortening
- Pancake mix in a box or make from scratch see below:
- 1-1/2 cup all-purpose flour
- 1 teaspoon salt
- 3 tablespoons sugar
- 2 teaspoons of double acting baking powder
- 2 slightly beaten eggs
- 3 tablespoons melted butter
- 1 to 1-1/4 cups of milk
- 1 teaspoon vanilla
- Toppings may include: blueberries, strawberries, mini chocolate chips. Whatever you like.



## Instructions:

1. Preheat oven to 400 degrees Fahrenheit.
2. Sift flour and add salt, sugar and baking powder. Resift all together.
3. Combine eggs, melted butter, vanilla and milk together.
4. Mix the liquid ingredients into the dry ingredients. Stir until all batter is smooth.
5. Pour into the mini muffin tin and fill until about  $\frac{3}{4}$  full.
6. Decorate the tops with your favourite toppings.
7. Bake in oven for 10-12 minutes or until a toothpick comes out clean.