

Blueberry Pancake Bites

The kids loved these! We gave the option of a glaze or syrup or nothing at all for the top. A big hit and pretty tasty!

Ingredients

- 1 1/2 cups all-purpose flour
- 2 tablespoons sugar
- 1/2 tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/4 cup milk
- 2 tablespoons butter melted
- 1 large egg
- 1/2 teaspoon vanilla extract
- 1 teaspoon lemon zest
- 1/3 cup fresh blueberries
- Maple syrup or glaze see recipe below for serving

Glaze

- 1/2 cup confectioners sugar
- 2-3 tablespoons milk

Directions:

1. Preheat oven to 400 degrees.
2. Spray a 24-cup mini muffin pan with cooking spray and set aside.
3. In a large bowl mix together flour, sugar, baking powder and salt.
4. In another bowl mix milk, butter, egg, vanilla extract and lemon zest.
5. Pour milk mixture into flour mixture and mix together until blended.
6. Pour 1 tablespoon of batter into each muffin tin. Top with a few blueberries.
7. Bake for 12-13 minutes until tops are firm.
8. Allow to cool for about 5 minutes before serving.
9. Serve with warm maple syrup or drizzle with glaze.

Glaze

1. Mix confectioners sugar and 1 tablespoon of milk at a time in a bowl until smooth and creamy.
2. Drizzle glaze over warm pancake bites and serve.

