



# pancake muffin

## Ingredients & Equipment

### Equipment

Kitchen scale (optional)

Standard 12-cup muffin tin

Cookie scoop or large spoon

### Ingredients

2½ cups (360 g) dry pancake mix

½ cup (100 g) granulated sugar

¼ tsp kosher salt

1 cup (227 g) milk

4 Tbsp (57 g) unsalted butter, melted

2 large eggs (100 g)

1 tsp (4 g) pure vanilla extract

1 cup (170 g) semisweet chocolate chips, plus more for topping

### Instructions

Preheat oven to 350°F (175°C).

Lightly grease a 12-cup muffin tin or line with paper liners. Set aside.

In a large bowl, whisk together the pancake mix, sugar, and salt.

Pour in the milk, melted butter, eggs, and vanilla extract. Stir until just combined—do not overmix.

Gently fold in the chocolate chips using a spatula.

Use a cookie scoop or spoon to fill each muffin cup about ¾ full.

Sprinkle a few extra chocolate chips on top for a prettier finish.

Bake for 18–20 minutes, or until a toothpick inserted in the center comes out clean.

Let muffins cool in the tin for 5 minutes, then transfer to a wire rack to cool completely. Enjoy warm or at room temperature!