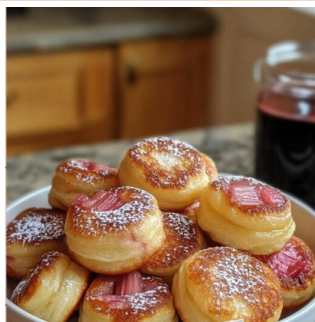


## Rhubarb Pancake Bites - A Sweet, Tangy Twist on Breakfast

Rhubarb Pancake Bites: A Mini Morning Treat You'll Make on Repeat



**OVEN**  
**350°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1 cup pancake mix  
¾ cup milk  
1 egg  
... cup diced rhubarb (fresh or frozen)  
1 tablespoon sugar

### DIRECTIONS

- Step 1: Preheat the Oven:** Set your oven to 350°F (175°C). Grease a mini muffin tin or use nonstick spray.
- Step 2: Mix the Batter:** In a mixing bowl, combine pancake mix, milk, egg, diced rhubarb, and sugar. Stir until just combined - don't overmix.
- Step 3: Fill the Muffin Tin:** Scoop batter into the greased mini muffin wells, filling each about ¾ full.
- Step 4: Bake:** Bake for 10-12 minutes, or until the tops are lightly golden and a toothpick comes out clean.
- Step 5: Serve:** Let cool slightly, then pop out of the pan. Dust with powdered sugar or serve warm with syrup for dipping.

### SWAPS & NOTES

& Swaps Pancake mix: Any just-add-liquid mix will work - feel free to use your favorite brand.

Rhubarb: Fresh is best, but frozen works too.

Sweetener: Use brown sugar or maple syrup instead of granulated sugar for a richer flavor.

Add-ins: Toss in a pinch of cinnamon or a splash of vanilla extract to round out the flavor.

### TIPS FOR SUCCESS

Chop the rhubarb small so it distributes evenly and softens fully during baking.

Don't overbake - mini muffins cook fast!

Let cool in pan for 1-2 minutes before removing to help them hold their shape.

Use a mini scoop for quick and even batter portioning.

