

## Pancake Muffins: The Ultimate Grab-and-Go Breakfast Hack

If you've ever wished pancakes could be portable, you're in luck-



**OVEN**  
**350°F**

**TIME**  
**15-20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 cups pancake mix

2/3 cup milk

2 large eggs

1 tsp vanilla extract (optional)

1/2 cup mix-ins (chocolate chips, blueberries, diced bananas, or nuts)

Maple syrup or butter for serving (optional) You can also use instant pancake mix for this recipe as well.

Instructions:

**Preheat and Prep** Preheat your oven to 350°F (175°C) and line a muffin tin with paper liners or lightly grease it.

**Mix the Batter** In a large bowl, whisk together the pancake mix, milk, eggs, and vanilla extract until smooth. Avoid overmixing to keep the muffins light and fluffy.

**Add Your Favorite Mix-Ins** Gently fold in your choice of mix-ins. Popular options include chocolate chips, fresh berries, or diced fruit. You can even make a variety by dividing the batter and adding different mix-ins to each portion.

**Fill the Muffin Tins** Spoon the batter into the prepared muffin tin, filling each cup about two-thirds full.

**Bake to Perfection** Bake for 15-20 minutes, or until a toothpick inserted into the center of a muffin comes out clean. Let the muffins cool in the tin

for a few minutes before transferring them to a wire rack.

**Serve or Store** Serve warm with a drizzle of maple syrup, or let them cool completely before storing in an airtight container. These muffins can also be frozen for up to a month—just reheat and enjoy!

**Tips for Customizing Your Pancake Muffins:**

**Make Them Savory:** Add crumbled bacon, shredded cheese, or diced ham for a savory twist.

**Use Whole Wheat Mix:** For a healthier option, swap out regular pancake mix for whole wheat.

**Top It Off:** Sprinkle some granola, cinnamon sugar, or extra mix-ins on top before baking for added texture and flavor.

**Why Pancake Muffins Will Be Your New Favorite:**

## DIRECTIONS

1. **Preheat and :** PrepPreheat your oven to 350°F (175°C) and line a muffin tin with paper liners or lightly grease it.
2. **Mix the :** BatterIn a large bowl, whisk together the pancake mix, milk, eggs, and vanilla extract until smooth. Avoid overmixing to keep the muffins light and fluffy.
3. **Add :** Your Favorite Mix-InsGently fold in your choice of mix-ins. Popular options include chocolate chips, fresh berries, or diced fruit. You can even make a variety by dividing the batter and adding different mix-ins to each portion.
4. **Fill the :** Muffin TinsSpoon the batter into the prepared muffin tin, filling each cup about two-thirds full.
5. **Bake to :** PerfectionBake for 15-20 minutes, or until a toothpick inserted into the center of a muffin comes out clean. Let the muffins cool in the tin for a few minutes before transferring them to a wire rack.
6. **Serve or :** StoreServe warm with a drizzle of maple syrup, or let them cool completely before storing in an airtight container. These muffins can also be frozen for up to a month—just reheat and enjoy!
7. **Tips for Customizing Your Pancake Muffins:** Make Them Savory: Add crumbled bacon, shredded cheese, or diced ham for a savory twist.
8. **Use :** Whole Wheat Mix: For a healthier option, swap out regular pancake mix for whole wheat.
9. **Top :** It Off: Sprinkle some granola, cinnamon sugar, or extra mix-ins on top before baking for added texture and flavor.

10. Why Pancake Muffins Will Be Your New Favorite: Pancake Muffins combine convenience and taste, making them perfect for families, busy professionals, or anyone who loves a quick breakfast solution. They're easy to customize, store, and reheat, so you'll always have a delicious breakfast ready to go.
11. If you try this recipe, let me know how it turns out! And don't forget to check out more amazing recipes like this one on I Wuv Cooking.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/pancake-muffins-the-ultimate-grab-and-go-breakfast-hack/>