

CHOCOLATE CHIP PANCAKE MINI MUFFINS + BROWN BUTTER MAPLE GLAZE

INGREDIENTS

muffins -

- 1 cup all-purpose flour
- 1 t baking powder
- 1/2 t baking soda
- 1/4 t salt
- 3 T sugar
- 2/3 cup buttermilk
- 1 egg
- 1 T pure maple syrup
- 2 T melted butter
- 1 t vanilla extract
- chocolate chips for filling + chopped ones for topping

brown butter maple glaze -

- 3 T butter
- 1-2 t pure maple syrup, to taste
- 1/2 t vanilla extract
- 1 cup confectioners' sugar
- 3-4 T milk

DIRECTIONS:

1. Preheat your oven to 350°F. Grease a 24 mini muffin tin and set aside.
2. Whisk flour, baking powder, baking soda, sugar and salt in a medium bowl.
3. In another bowl, mix together buttermilk, egg, maple syrup, melted butter, and vanilla.
4. Add wet ingredients to dry ingredients and stir with a wooden spoon until no flour-y patches remain. Divide among 24 mini muffin cups. Press 2-3 chocolate chips into the center of each muffin.
5. Bake for 8-9 minutes or until a toothpick inserted comes out clean. Cool slightly before removing from the pan. Jostle loose with a small paring knife, if necessary. Cool slightly before topping.
6. Make glaze by melting butter in a small sauce pan over medium heat until 4-5 minutes, or until browned. Pour over confectioners' sugar and a teaspoon of maple syrup in a small bowl. Stir in vanilla and milk until smooth and glazey. Sprinkle with chopped chocolate and sprinkles.