



### *Blueberry & Lemon Pancake Muffins*

#### *Ingredients*

*1 ½ cups all-purpose flour*

*3 ½ teaspoons baking powder*

*½ teaspoon salt*

*2 Tablespoons sugar*

*¼ teaspoon cinnamon*

*1 ¼ cup milk*

*1 egg*

*2 Tablespoons butter, melted*

*4-6 ounces blueberries, if using frozen, thaw and drain excess liquid*

*Zest of 1 lemon*

#### *Instructions*

*1. Preheat oven to 350 degrees.*

*2. Combine flour, baking powder, salt, sugar and cinnamon in a bowl and whisk together.*

*3. Add milk, egg, melted butter, and lemon zest.*

*4. Stir with a whisk until just combined.*

*5. Gently fold in blueberries.*

*6. Generously spray a muffin tin with cooking spray or use liners.*

*7. Fill each tin ¾ of the way full.*

*(Helpful Hint: use an ice cream scooper so each of my pancakes are the same size)*

*8. Bake for 14-15 minutes or until a toothpick, inserted, comes out clean.*

*Helpful Hint: You can make this recipe your own but adding whatever add-ins you like!*

*Use different fruit, chocolate chips, or maple syrup and sausage!*