Easy Pancake Cupcakes

A recipe from KC Coake and posted on realcoake.com

Servings:: 16 pancake cupcakes

Prep & Cook Time: 30 - 40 minutes

Ingredients::

- 2 cups all-purpose flour + 3 tablespoons
- 4 teaspoons sugar
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 2 cups 2% milk
- 2 eggs, separated
- 4 tablespoons unsalted butter, melted
- Cooking spray
- Whipped Cream
- Optional - Chopped nuts, chocolate chips, sprinkles, and syrup

Directions:

1. Preheat oven to 350 degrees. Place cupcake liners in cupcake pan.
2. Whisk dry ingredients together in a large bowl.
3. Mix milk and egg white together in a 4 cup measuring cup. Mix melted butter and egg yolk together in a separate container. Add to milk mixture and whisk to combine.
4. Add wet ingredients to dry ingredients and whisk until combined. Batter will still be lumpy. Do not over mix.
5. If desired stir nuts or chocolate chips - about 1/2 cup for into half the batter. Save some batter with no nuts or chocolate chips for the mini pancake toppers.
6. Spray cupcake liners with cooking spray. Do not do this until moments before you place the batter in the liners or the pancakes will not come out of the liners well.
7. Using a large scoop, fill cupcake liners with batter to about 2/3 full. Save remaining batter.
8. Bake at 350 degrees for 25 to 28 minutes or until batter is set and a toothpick comes out clean.
9. Meanwhile, heat a griddle pan over medium-low to medium heat. Cook 1 teaspoon of batter for each small pancake topper. Set aside.
10. Allow pancake cupcakes to cool for 5 to 10 minutes or longer if you don't want your whipped cream to melt quickly.
11. Top each pancake cupcake with whipped cream, sprinkles, syrup and a mini pankcake.

A complimentary recipe for personal use only from realcoake.com
http://www.realcoake.com/2017/02/easy-pancake-recipe-pancake-cupcakes.html