



Mini Pancake Muffins

SERVES: 24

INGREDIENTS:

- 1 cup plain flour
- 2 tbsp caster sugar
- 1 tsp baking powder
- ¼ tsp bicarbonate of soda
- 1 egg, lightly whisked
- 2/3 cup milk
- 30g unsalted butter, melted
- Fresh plums/figs



METHOD:

1. Preheat oven to 180°C. spray 24 non-stick mini muffin pans with olive oil
2. Place the flour, sugar, baking powder and bicarbonate of soda in a large bowl. Whisk well to combine
3. Make a well in the centre. Add the egg
4. Gradually add the milk, whisking constantly, until the mixture is smooth. Whisk butter in until smooth
5. Divide the mixture among the prepared pans. Push 2-3 plums/figs into the top of each.
6. Bake for 12-15 minutes or until golden
7. Set aside to cool slightly before removing the muffins from the pans. Transfer to a wire rack
8. Drizzle with golden syrup or maple syrup when serving