



## Chocolate Chip Pancake Muffins

Adapted from Bakerella, Seen on [Three Baking Sheets To The Wind](#)

BAH Note: The batter really does resemble pancake batter. I wonder what would happen if instead of baking this in the oven, you dropped a scoopful onto a hot, buttered griddle.

- 1 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 tablespoons sugar
- 2/3 cup buttermilk
- 1 egg
- 2 tablespoons maple syrup
- 2 tablespoons melted butter
- 1/2 cup chocolate chips

Heat the oven to 350 degrees and line a muffin tin with 12 paper liners.

In a medium bowl whisk together the flour, baking powder, baking soda, salt, and sugar. In a second bowl, mix together the buttermilk, egg, syrup, and melted butter. Add the wet ingredient to the dry and mix until just combined. Fold in the chocolate chips.

Using an icecream scoop, scoop the batter into the muffin tin. Bake for 8 to 10 minutes until a tester inserted into the center comes out clean. Cool in the pan for 5 minutes and then transfer them to a cooling rack to cool completely.

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