



Banana Pancake Muffins

Ingredients:

2 eggs
1/4 cup water
1/3 cup brown sugar
1/2 cup butter, softened
2 tsp vanilla
2 overripe bananas
1 tsp salt
2 cups pancake mix

Directions:

Preheat your oven to 375 degrees. And place cupcake liners in a muffin tin, or lightly spray with Pam to grease.

In a large bowl, **combine eggs, water and brown sugar** until the sugar is dissolved.

In a small bowl, mash banana. Add vanilla and softened butter and using a fork, mash together until well combined. This is a great step for little ones to help with!

Add pancake mix, salt and mashed banana mixture to eggs and sugar. Stir until combined. Lumps are okay.

Add 1/4 cup of banana pancake muffin mixture to each muffin tin.

Bake for 20–25 minutes, or until a toothpick inserted into the center comes out clean. Let cool 5–10 minutes and enjoy!

They are light, and fluffy and taste exactly like a banana pancake!