

**Ingredients:**

2 ½ cups Pancake Mix  
½ cups Granulated Sugar  
1 ½ cups Milk  
¼ cups Butter, melted  
1 ½ cups Fresh Fruit or Filling (choc chips, etc)

**Instructions:**

Preheat Oven to 400F

In a mixing bowl, gently whisk together the first four ingredients. Batter should be thick. If batter is too thin, slowly stir in additional pancake mix.

Fold in fruit or filling pieces.

Grease cupcake pans with oil or cooking spray.

Pour batter 2/3 full into the cupcake pans.

Bake for 14-18 min. Muffins will be golden brown on top.

Remove from oven and let cool for 2 min. Carefully remove muffins from pan and place on a cool surface.

Makes 12-15 large muffins or 36-42 mini muffins

