

Jalapeno Popper Pancake Muffins

Created by: Campbell, Keller & Rider Bartley of The Foodie Kids using Kerbey Lane Cafe Buttermilk Pancake Mix - follow them on Instagram @thefoodiekids

INGREDIENTS

1 box Kerby Lane Buttermilk Pancake Mix
3 Large Jalapeno Peppers (seeded and membrane removed - or leave in for extra spice)
1 Lb Bacon
3/4 cup Cream Cheese (softened)

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Cook bacon to crispy and set aside. Remove all grease from pan saving 1-2 teaspoons. Sauté jalapeños in bacon grease and then set aside.
3. Add all ingredients as instructed in pancake mix (whole box should yield approximately 3 servings) and add cream cheese, bacon and jalapeños.
4. Mix well.
5. In a greased muffin tin add the mixture filling each cup leaving a little room at the top to allow for rising.
6. Cook 15-20 minutes or until a knife or toothpick can be inserted into the middle and come out cleanly.
7. Let cool briefly.