Pancake Muffins with Maple-Coffee Glaze

Recipe by Marissa Rothkopf Bates

The Secret Life of Cookies

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What You'll Need:

2 cups whole wheat flour

1 **tablespoon** baking **powder**

1/2 teaspoon salt

1/2 cup white sugar

1/2 cup butter

1 cup milk (2 percent or whole milk preferred)

1 large egg

1/2 teaspoon vanilla extract

1/2 teaspoon maple extract

6 to 8 pieces of bacon, cooked and crumbled

OR

1 cup fresh or frozen (but not thawed) blueberries

What You'll Do:

1. Preheat the oven to 375 degrees F. Grease a 12-hole muffin tin.
2. In a small bowl, whisk together the flour, baking powder, salt and sugar.
3. In a large microwave-safe bowl, melt the butter. Let the butter sit for 5 minutes to cool slightly before proceeding with the recipe.
4. While whisking, add the milk in a slow stream until combined. Whisk in the egg and vanilla and maple extracts.
5. Fold in the flour and the bacon (or blueberries) until just combined. Don't overmix or the result will be bouncy muffins.

6. Divide the batter evenly into the baking tin and bake for 18 to 20 minutes. Let the muffins cool for ten minutes in the pan before removing them to a rack to cool completely.
7. Spread the glaze evenly over the tops or serve plain with butter and syrup.

Maple-Coffee Glaze

What You'll Need:

1/4 cup butter

2 tablespoons half-and-half or milk

2 tablespoons strong coffee

2 tablespoons maple syrup

optional: 1/2 teaspoon maple extract

1 cup confectioners' sugar, sifted

What You'll Do:

1. In a medium size microwavable bowl, melt the butter. Let the butter sit for 5 minutes to cool slightly before proceeding with the recipe.
2. Into the butter, whisk in the half-and-half, coffee, maple syrup and extract until the mixture is creamy and uniform in color.
3. Whisk in the confectioners' sugar until blended and no lumps of sugar remain. Add more half-and-half as needed to create an easily spreadable consistency.

Enjoy. Over and over again.