

Blueberry Pancake Cupcakes

Poetry & Pies

prep time: 25-30 minutes

bake time: 12-15 minutes

total time: 45 minutes (plus cooling time)

servings: 24



Ingredients

- 2 ¼ cups (306g) all purpose flour, sifted
- ½ teaspoon (2g) baking soda
- 1 teaspoon (6g) baking powder
- ½ teaspoon (3g) fine ground salt
- 2 large eggs, room temperature
- 6 ounces (170g) plain, whole milk Greek yogurt, room temperature (regular yogurt or sour cream would work, too)
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (240g) buttermilk*, room temperature
- ⅔ cup (150g) oil (avocado, vegetable, etc.)
- 1 ½ cups (300g) granulated sugar
- 1 cup (about 190g) blueberries, fresh or frozen (do not thaw)
- one batch [maple spice buttercream](#) (see note, spice is optional)

Instructions

1. Preheat oven to 325F/165C (350F/175C if at high elevation). Line [two cupcake pans](#) with [liners](#).
2. If using fresh blueberries, pick over and discard any wrinkled blueberries and remove any stems. Washing is optional, but if you do wash them, lay them out on a towel to dry before using (you can gently pat them to speed this up). If

using frozen blueberries, do not defrost (but do remove any chunks of ice that may have formed).

3. In a medium mixing bowl, use a [large fine mesh sieve](#) to sift then whisk together flour, baking powder, baking soda, and salt. Set aside.
4. In a separate large mixing bowl, whisk together eggs, Greek yogurt, vanilla, buttermilk, and oil. Whisk about 1 minute, until well-blended. Add the sugar and mix again about 30-60 seconds, until the granules begin to dissolve.
5. Add the flour mixture and whisk gently until mostly mixed, with some streaks of flour still visible (as in, the dry flour is visible—not just lumps).
6. Using a rubber spatula, gently fold in blueberries until evenly mixed in. If using frozen blueberries, do not thaw. Folding the blueberries in will help mix in the remaining streaks of flour.
7. Divide evenly between your cupcake liners, filling about $\frac{2}{3}$ full (no more than $\frac{3}{4}$ full). Bake for 12-15 minutes, or until a toothpick inserted in the middle cupcake comes out clean. Check early, around 10 minutes, as climate, elevation, and individual ovens can cause the bake time to vary.
8. Let cupcakes cool in the pan 5-10 minutes, then remove to a wire rack to cool completely.
9. While the cupcakes cool, you can make the buttercream. See note below about omitting the spices called for (they are optional, depending on your preference). You can also make the buttercream ahead of time. It will keep overnight on the counter, in the fridge for 2 weeks, or the freezer for 1-2 months. If chilled or frozen, let come to room temperature on the counter and stir well before using.
10. When the cupcakes are cool, frost as desired (I used a 1M piping tip). Top with a few fresh blueberries.

Enjoy!

Cupcakes should be stored in a truly airtight container. If using a typical cupcake caddy, wrap the seam with plastic wrap to preserve freshness. Cupcakes will last 3-5 days at room temperature.

**You can make your own by adding 1 tablespoon white vinegar to one scant cup (7.5 ounces) room temperature whole milk. Just stir together right before you start mixing ingredients.*

Note: I used maple spiced buttercream, but the spices are optional. For a classic "breakfast" pancake taste, omit the spices and follow remaining buttercream recipe as written.