

# KODIAK (AKES) PAN(AKE) SUSHI

## ALL YOU NEED:

- 1 cup Kodiak Cakes Buttermilk Power Cakes Flapjack and Waffle Mix
- 1 egg
- 1 cup water
- 2 tablespoons hazelnut spread or nut butter
- ½ cup mixed fruit, thinly sliced
- 1 tablespoons cereal, coconut, or chopped nuts
- Desired toppings: Honey, Maple Syrup

## THINGS TO GRAB:

Griddle or Pan



Measuring Cups



Serrated Knife



Hy-Vee non-stick  
cooking spray



Medium Bowl



Spatula



Chopsticks  
(optional)



## ALL YOU DO:

1. Stir Kodiak Cakes mix, water, and egg together until combined.
2. Pour ½ cup of batter on a heated and greased pan or griddle.
3. Cook on medium-high heat, or 375 F, until bubbles form on the top.
4. Flip and continue to cook until golden.
5. Remove from heat and flip the pancake upside down. Let cool 1 minute.
6. Spread 1 tablespoon hazelnut spread or nut butter on the top half of the pancake.
7. Place slices fruit and cereal, coconut, or chopped nuts in a line from left to right along the center of the pancake.
8. Starting with the end closest to you, roll the pancake while tucking the fruit in as tightly as possible.
9. Use a serrated knife to cut the rolled pancake into 1" sushi rolls.
10. Serve with honey or maple syrup. ENJOY!



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