

## Turkey Bacon Pancake Sushi: Your New Favorite Brunch Obsession

This recipe comes together with a handful of breakfast staples.



TIME

**5-10 min**

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### INGREDIENTS

For the Pancakes: 1 cup all-purpose flour

2 tbsp sugar

1 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

1 cup buttermilk

1 large egg

2 tbsp melted butter (plus more for cooking)

For the Filling & Assembly: 4 slices cooked turkey  
bacon

4 oz cream cheese, softened

2 tbsp maple syrup (plus more for drizzling)

1/2 tsp vanilla extract

Optional: Fresh fruit slices (bananas or  
strawberries work wonderfully)

Swaps and Notes:

No Buttermilk? No Problem: You can make a quick buttermilk substitute by adding 1 tablespoon of lemon juice or white vinegar to 1 cup of regular milk. Let it sit for 5-10 minutes before using.

Bacon Swap: Regular pork bacon, Canadian bacon, or even a thin breakfast sausage patty would be delicious substitutes for turkey bacon.

Shortcut Alert: In a real hurry? A "just-add-water" pancake mix is a great time-saver. Just be sure to make the pancakes thin for easier rolling.

Get Fruity: While bananas and strawberries are

classic, feel free to experiment with thinly sliced peaches, kiwi, or a sprinkle of blueberries.

**Cream Cheese:** For an extra decadent touch, you could use mascarpone cheese or a flavored cream cheese like strawberry or honey pecan.

**How to Make Turkey Bacon Pancake Sushi:**

**Step 1: Make the Pancake Batter:**

**Step 2: Cook the Pancakes:**

**Step 3: Prepare the Cream Cheese Filling:**

**Step 4: Assemble the Pancake Sushi:**

**Step 5: Slice and Serve:**

**Tips for Success:**

**Thin is In:** The key to a good roll is a thin pancake. A thicker, fluffier pancake will crack and be difficult to roll tightly.

**Don't Overfill:** It's tempting to load up on the cream cheese and fruit, but a thin layer works best to keep the roll neat and prevent the filling from squeezing out.

**Use a Sharp Knife:** A sharp knife is essential for getting clean, crisp cuts. A serrated knife can also work well.

**Chill Out:** Don't skip the chilling step if your rolls feel soft. It makes slicing so much easier and ensures your "sushi" pieces hold their shape beautifully.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Breakfast Recipes You'll Love:**

**This One-Pan Breakfast Bake Will Make You Skip the Drive-Thru:** For those mornings when you need a hearty, all-in-one meal.

**The Viral Cottage Cheese Pancake Everyone's Talking About:** Another fun, protein-packed take on the classic pancake.

## DIRECTIONS

- 1.** Prep : Time: 15 minutes | Cooking Time: 15 minutes | Total Time: 30 minutes Yields: 4 servings | Calories: Approx. 90 kcal per piece
- 2.** **Step 1: Make the Pancake Batter:** In a large bowl, whisk together the dry ingredients: flour, sugar, baking powder, baking soda, and salt. In a separate medium bowl, whisk the wet ingredients: buttermilk, egg, and 2 tablespoons of melted butter. Pour the wet mixture into the dry ingredients and stir gently until just combined. A few lumps are perfectly fine-be careful not to overmix!
- 3.** **Step 2: Cook the Pancakes:** Heat a large non-stick skillet or griddle over medium heat and lightly coat it with butter. For each pancake, pour about 2-3 tablespoons of batter onto the skillet, creating thin pancakes that are about 4 inches in diameter. Cook for 1-2 minutes, or until you see bubbles forming on the surface and the edges look set. Flip carefully and cook for another 1-2 minutes until golden brown. Transfer to a plate and repeat with the remaining batter. You should have about 8 mini pancakes. Let them cool slightly so they don't melt the filling.
- 4.** **Step 3: Prepare the Cream Cheese Filling:** While the pancakes cool, grab a small bowl and combine the softened cream cheese, maple syrup, and vanilla extract. Mix until the mixture is smooth, creamy, and well-combined.
- 5.** **Step 4: Assemble the Pancake Sushi:** Lay one pancake flat on your work surface. Spread a thin, even layer of the maple cream cheese mixture over the entire surface. Place one slice of cooked turkey bacon in the center. If you're using fruit, add a few thin slices

next to the bacon. Starting from one edge, roll the pancake up tightly into a log. Repeat the process with the remaining pancakes and ingredients. If the rolls feel a bit soft, you can chill them in the refrigerator for 10-15 minutes to help them firm up before slicing.

6. **Step 5: Slice and Serve:** Using a sharp knife, carefully slice each pancake roll into 1-inch thick "sushi" pieces. Arrange them on a platter, drizzle generously with extra maple syrup, and serve immediately.
7. **Tips for Success: Thin is In:** The key to a good roll is a thin pancake. A thicker, fluffier pancake will crack and be difficult to roll tightly.
8. **Don't : Overfill:** It's tempting to load up on the cream cheese and fruit, but a thin layer works best to keep the roll neat and prevent the filling from squeezing out.
9. **Use a : Sharp Knife:** A sharp knife is essential for getting clean, crisp cuts. A serrated knife can also work well.
10. **Chill : Out:** Don't skip the chilling step if your rolls feel soft. It makes slicing so much easier and ensures your "sushi" pieces hold their shape beautifully.
11. **Serving Suggestions and Pairings:** These pancake sushi rolls are a fantastic standalone breakfast, but they also play well with others! Serve them on a brunch board with a side of scrambled eggs, a bowl of fresh fruit salad, and a pot of coffee.
12. **For a truly refreshing pairing,** wash them down with a glass of my favorite [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#). The tartness of the lemonade cuts through the sweetness of the pancakes perfectly.
13. **Storage and Leftover Tips:** If you have any leftovers, store them in an airtight container in the refrigerator for up to 2 days. The pancakes will soften over time, so they are definitely best enjoyed fresh. You can eat them cold straight from the fridge or let them sit at room temperature for a few minutes before serving.
14. **More Breakfast Recipes You'll Love:** If you love creative and easy breakfast ideas, you're in the right place. Here are a few more of my favorites from the blog:
15. **This : One-Pan Breakfast Bake Will Make You Skip the Drive-Thru:** For those mornings when you need a hearty, all-in-one meal.
16. **The : Viral Cottage Cheese Pancake Everyone's Talking About:** Another fun, protein-packed take on the classic pancake.
17. **These 3-: Ingredient Chocolate Chip Oatmeal Breakfast Cookies Are My Morning Time-Saver:** When you need a grab-and-go breakfast that feels like a treat.
18. **This : Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd:** Because sometimes you need a show-stopping dessert after a great brunch!
19. **Final Thoughts:** This Turkey Bacon Pancake Sushi is more than just a meal; it's a way to bring a little

extra fun and creativity to your morning routine. It proves that with a little imagination, even the simplest ingredients can become something truly special.

20. I can't wait for you to try this recipe! If you do, please leave a comment and a rating below to let me know how it turned out. And don't forget to follow ChefManiac on social media for more delicious ideas!

## SWAPS & NOTES

**Surprisingly Simple:** While it looks impressive, the process is incredibly straightforward.

If you can make a pancake, you can make this.

It uses basic ingredients you likely already have on hand.

**Customizable:** This recipe is a fantastic base for creativity.

## TIPS FOR SUCCESS

**Thin is In:** The key to a good roll is a thin pancake.

A thicker, fluffier pancake will crack and be difficult to roll tightly.

**Don't Overfill:** It's tempting to load up on the cream cheese and fruit, but a thin layer works best to keep the roll neat and prevent the filling from squeezing out.

**Use a Sharp Knife:** A sharp knife is essential for getting clean, crisp cuts.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/turkey-bacon-pancake-sushi-your-new-favorite-brunch-obsession/>