

KOREAN SWEET PANCAKES



- Let's make Danbi's favorite snack, Hotteok! Hotteok (pronounced hoa-tuhk) is the crown jewel of Korean street food...and for a good reason. It's a pan-fried "pancake" packed with gooey cinnamon syrup. Yum! Share these with a friend, or devour on your own!



KOREAN SWEET PANCAKES 호떡 (HOTTEOK)

PREP TIME	1 hr	TOTAL TIME	1 hr + 20 min	SERVINGS	8
COOK TIME	20 min				

INGREDIENTS

Yeast for the dough:

- 1 package active dry yeast (2-1/4 teaspoons) or instant yeast
- 1/4 cup warm water (no need for water if using instant yeast)
- 1 teaspoon sugar (no need for sugar if using instant yeast)

Dry Ingredients:

- 2 cups all-purpose flour
- 1/2 cup sweet rice flour (glutinous rice flour/powder)
- 1 teaspoon salt
- 1 tablespoon sugar

Wet Ingredients:

- 1 tablespoon cooking oil
- 1-1/4 cups milk (or almond milk) or water.
Start with 1 cup and gradually add more)

Filling:

- 1/4 cup sugar
- 1/4 cup dark brown sugar
- 1 teaspoon cinnamon powder
- 10 tablespoons of assorted roasted seeds and nuts
- Cooking oil for pan-frying

DIRECTIONS



1. Skip this step if using instant yeast. Warm a bowl or cup by rinsing it with warm water. Add 1/4 cup of warm water to the bowl (100 to 110°F). Stir in the sugar and yeast. Let the mixture sit for about 10 minutes until the yeast has foamed and grown.



2. Sift the flour, sweet rice powder (if using), sugar and salt together. Add the yeast water (or instant yeast), oil, and warm milk (or water) to the flour mix.



3. Knead until everything is well incorporated and a dough is formed. The dough should be a bit sticky, but still come off the hand.



4. Cover the dough with plastic wrap. Place it in a warm place and let it rise until it doubles in size, about an hour.



5. Prepare the filling by chopping the nuts and mixing all the filling ingredients well. (Skip nuts, if you have nut allergies.)



6. Bring the dough down by reshaping it into a round. Let it sit for another 20 to 30 minutes until it doubles in size again.



7. Heat a pan with a couple of tablespoons of oil over medium heat. Lightly oil your hands. Tear a big enough piece of the dough to make a 2-1/2-inch ball. Flatten the ball into a thick disk, creating a shallow well in the middle. Add one and a half tablespoons of the filling and lightly press it down with the spoon.



8. Carefully gather the edges together, pinching to seal. (This might take some practice.)



9. Put the sealed side down on the pan, flattening a little by pressing it down with your oiled hand or spatula. Cook for a minute, and then flip over. Press down for a few seconds to flatten. Cook until both sides are golden brown. Repeat the process with the remaining dough.



Photo Credit: Korean Bapsang

Recipe Credit: Korean Bapsang. Find this recipe here: koreanbapsang.com/hotteok-sweet-korean-pancakes

