

# DESTINATION ASIA

## Red Bean Pancakes (Dorayaki)

A classic Japanese confection, Dorayaki is a honey pancake sandwich with sweet red bean filling. It's wildly popular amongst both children and adults alike in Japan; even the beloved cartoon character Doraemon is crazy about them!

**Preparation time** 15 Minutes      **Cooking time** 15-30 Minutes      **Serves** 6 Dorayaki

### Ingredients

- 4 large eggs
- 140g sugar
- 2 tbsp honey
- 160g plain flour
- 1 tsp baking powder
- 1-2 tbsp water
- 1 tsp vegetable oil
- 520g red bean paste (canned anko)

### Steps

1. In a large bowl, combine the eggs, sugar, and honey and whisk well until the mixture becomes fluffy.
2. Sift the flour and baking powder into a bowl and mix all together. Keep in the fridge to rest for 15 minutes.
3. Stir in 1 tbsp of water. If required, add in an additional 1 tbsp of water.
4. Heat a large non-stick frying pan over a medium-low heat. Dip a paper towel in vegetable oil and lightly coat the bottom of the pan. With a ladle or small measuring cup pour 3 tbsp of the batter from 3 ins (8 cm) above the pan to create 3 in (8 cm) diameter pancakes.
5. When bubbles start to appear, flip over and cook the other side. Transfer to a plate and cover up with a damp towel to prevent from drying. Continue cooking the remainder of the batter.
6. To make the sandwich, place red bean paste in the centre of the pancake. Wrap dorayaki with plastic wrap until ready to serve.

### Notes / Tips

1. If you do not have a kitchen scale, be sure to sift the flour, scoop into a measuring cup, and level off with a knife. If done correctly, 160g should be 1½ cup.
2. For the red bean paste, use canned Ogura-An.
3. Custard cream or chocolate cream may be used instead of red bean paste
4. If not eaten on the same or following day, wrap the dorayaki in plastic wrap and put in a Ziploc bag in the freezer. These will last for up to a month.

*A recipe from Destination Asia Japan*

