

Hoddeok (Hotteok) – Sweet Korean Pancake

Adapted from maangchi.com

Yields 8 pieces

2 cups all purpose flour

1 cup lukewarm water

2 teaspoons dry yeast

1/2 teaspoon salt

1 tablespoon vegetable oil

2 tablespoons white sugar

1/2 cup brown sugar

2 tablespoons chopped walnuts (or other nuts you have in stock)

1 teaspoon cinnamon powder

Method:

1. In a mixing bowl, add lukewarm water, white sugar, yeast, salt and vegetable oil. Stir well.
2. Add all purpose flour and mix with a rice scoop or by hand.
3. Let the dough rise. Let it sit with lid closed (use cling wrap or a pot cover) at room temperature for 1 hour.
4. After an hour, dough will rise to double its size. Knead it to remove the gas bubbles in the dough.
5. Let it rise for another 10-20 minutes.
6. For the filling, mix brown sugar, cinnamon powder and chopped walnuts in a bowl. Mix well.

Be creative and make your own fillings with your favourite ingredients such as other nuts or mozzarella cheese.
7. Now knead the dough to release the gas bubbles again.
8. Spread some flour on the cutting board and your hand. Place the dough on the board and knead it. Then cut into 8 equal-sized balls.
9. Take 1 dough ball, flatten it and put some filling in the center of the dough and then seal it to make a ball. If it's sticky add some flour to the ball and your fingers. Repeat this 7 times to make 8 stuffed balls. Don't be stingy with the fillings, you'll thank me later. ;)
10. Heat up the non-stick pan over medium heat and add some vegetable oil.

11. Place 1 ball on the pan and let it cook for 30 seconds. Once the bottom side is light golden brown, turn it over and press the dough with a spatula to make a thin and wide circle (about the size of a CD).

12. Cook for about a minute until bottom is golden brown. Turn it over again and turn down the heat to low.

13. Place a lid on the pan and cook for 1 more minute. The brown sugar filling mixture will be melted to syrup. Serve hot!

Enjoy!!!!