

Scallion Pancakes (Green Onion Cakes)

These Scallion Pancakes are made with butter instead of lard. They are flaky, crispy, salty, and completely addictive. Plan ahead for a bit of rest time for the dough. Serve these guys immediately after frying, and watch them disappear.

From: Chew Out Loud

Recipe type: appetizer, asian

Serves: makes 6 pancakes

Ingredients

- 3 cups all purpose flour
- 1 cup boiling water
- ⅓ cup cold water
- 6 T salted butter, softened
- 6 T chopped green onions
- table salt
- oil for frying

Directions

1. Place flour in a large bowl. Add boiling water and mix with wooden spatula (will be thick and rather dry.) Let cool a few minutes. Add the cold water and knead the dough 5 minutes, until it is smooth. If dough is too sticky, add a bit more flour. Dough should be pliable and smooth, a bit tacky (like play-dough) but not sticky.
2. Cover with cling wrap and let rest 1 hour at room temp.
3. Transfer dough to a floured working surface. Divide into 6 even pieces and roll each piece of dough into a 10-inch round. Spread about 1 TB of butter on top of each round. Sprinkle each round evenly with ¼ tsp table salt, followed by about 1 TB green onions evenly over the surface of each.
4. Roll each round tightly up like a jelly roll (think taquito.) Then take one end and roll it up to the other side into a wheel (think cinnamon bun.) Secure ends tightly pinched. Let the buns rest, covered, for 15 minutes.
5. On a floured surface, gently press bun down to flatten (swirly side up) and roll out to ¼ inch thick pancakes. Butter may seap out a bit during the rolling.
6. Heat 2 TB oil in a large nonstick pan, over medium-low heat. Once oil is hot, gently place one cake into pan and fry until crispy and browned, shaking pan often. Flip over and fry other side the same way. Repeat with remaining pancakes. Pancakes can be kept on a paper towel lined baking sheet in a slightly warm oven, until all are prepared.
7. Cut into wedges and serve immediately.

Recipe by Chew Out Loud at <http://www.chewoutloud.com/2014/06/26/scallion-pancakes-green-onion-cakes/>

