

A Taste of the World

CAL POLY

INTERNATIONAL *recipes*

Korean Sweet Pancake

Yield: 76 servings

Hotteok (Korean sweet pancakes) is a popular Korean street food made from a simple yeast dough with a sweet syrupy filling made with brown sugar, cinnamon and walnuts. It makes a tasty snack, dessert or breakfast treat.



INGREDIENTS

DOUGH

- 2 cups warm water
- 1 tsp salt
- 4 tsp dry active yeast
- 2 tbsp vegetable oil
- 4 cups all purpose flour

FILLING

- 2¼ cup brown sugar
- 3 tsp cinnamon
- 6 tbsp finely chopped walnuts

DIRECTIONS

1. Combine warm water, yeast, sugar, salt, and vegetable oil in a mixing bowl. Whisk until the yeast solution is homogenized. **YOU DO NOT NEED TO WAIT FOR BUBBLES TO FORM.**
2. Pour all purpose flour and yeast solution together within a stand mixer. Knead dough on medium low speed for 10 minutes. After 10 minutes, cover the mixing bowl with plastic wrap and let the dough rest in the proof box machine for 1 hour.
3. Meanwhile combine the brown sugar, cinnamon, and finely chopped walnuts into a small mixing bowl.
4. Place and spread about 1/2 cup all purpose flour onto your cutting board.
5. Once the dough has risen for an hour, knead the dough onto a cutting board to remove any excess gas bubbles within the dough.
6. Let it rise for another 10–20 minutes. Repeat the previous step to remove the gas bubbles.
7. Divide the dough into 2 ounce portions.
8. Coat both of your hands with cooking oil. Take your portioned dough and flatten it like a mini pizza using your finger tips. Take about 1–2 tbsp of filling and place it in the center. Seal it completely by pinching the edges together at the top, which will completely seal the filling with the dough.

CONTINUED ON BACK



A Taste of the World

CAL POLY

INTERNATIONAL *recipes*

DIRECTIONS (CONT.)

9. Pour 1–2 tbsp of oil on skillet and set the heat of the stove to medium-heat.
10. Once the skillet is heated, place dough with filling and cook each side for 2–3 minutes or until the crust is golden brown and crispy.
11. Flip the dough carefully with a spatula and press it down to flatten. Cook the other side for another 2–3 minutes or until it is golden brown and crispy.
12. Cut the pan fried hotteok (Korean Sweet Pancake) into quarters.