



Anko sweet red bean paste is sandwiched with Japanese pancakes

Prep Time

10 Min

Resting Time

10 Min (opt.)

Cook Time

20 to 30 Min

Ingredients

160 g all purpose flour

1 tsp baking soda

2 eggs

100 g sugar

1 Tbsp honey

180 ml milk

Anko: sweet red bean paste

Instructions

1. Mix flour and baking soda in a bowl.
2. In another bowl, whisk eggs, sugar, and honey together. Add milk and mix well.
3. Stir dry ingredients into egg mixture, and whisk until batter becomes smooth.
4. Let dough stay for a few minutes.
5. Heat non-stick or de Buyer frying pan with a small amount of oil and wipe excess oil well. At medium low heat, drop 1/8 of a cup of batter onto the pan, like a pancake. Cook about 2 minutes until the surface of the pancake has a lot of bubbles and the edges become dry. Flip over and cook 1 more minute. Kitchen scraper proves as very useful here!
6. Transfer to a plate and cover with a wet paper towel.
7. Take one cake and place a heaping tablespoon of Anko and cover with another cake. Wrap it with plastic film and press with hands. Pinch to seal the edges of the pancakes together.

Remarks

Very delicious!

Half of the amount yields 4 to 5 small dorayaki made in the small (12cm) de Buyer frying pan.

Original recipe here: [Japanese Cooking 101](#)