

# Homemade Dorayaki Pancakes

Make authentic Japanese dorayaki pancakes at home! Fluffy honey-scented pancakes filled with sweet red bean paste. Perfect handheld dessert recipe.

6h 40min

PREP

1h

COOK

7h 40min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 1 cup adzuki red bean
- 1 cup granulated sugar
- 2 egg
- 1 tbsp honey
- 1 tsp baking powder
- 3 tbsp corn flour
- 1 cup flour

## Instructions

### 1 Prepare the adzuki beans

Place 1 cup dried adzuki beans in a large bowl and cover with cold water by 2 inches. Soak for 6-8 hours or overnight at room temperature.

2 Drain the soaked beans and rinse under cold water. Transfer to a medium saucepan and cover with fresh water by 2 inches.

3 Bring to a rolling boil over medium-high heat, then immediately drain and discard the water. Return beans to the saucepan and cover again with fresh water by 2 inches.

4 Bring to a gentle simmer over medium heat and cook for 30-40 minutes, stirring occasionally, until beans are very soft and easily mashed with a fork.

### 5 Make the red bean paste

Drain the cooked beans, reserving 1/4 cup of the cooking liquid. Mash the beans with a potato masher until you achieve a chunky paste consistency, adding reserved liquid if needed.

6 Stir in 1 cup sugar until well combined. Cook over low heat for 10-15 minutes, stirring frequently, until the paste thickens and pulls away from the sides of the pan. Remove from heat and cool completely.

7 **Prepare the pancake batter**

In a large mixing bowl, whisk together 2 eggs, 1 tablespoon sugar, and 3 tablespoons honey until well combined and slightly frothy.

8 In a separate bowl, whisk together 1 cup flour and 1 teaspoon baking powder. Gradually fold the dry ingredients into the wet ingredients until just combined - do not overmix.

9 Slowly add 1 cup milk while stirring gently until you have a smooth, thick batter similar to pancake batter. Cover and let rest for 15 minutes at room temperature.

10 **Cook the pancakes**

Heat a non-stick pan or griddle over medium-low heat. Using a small ladle, pour batter to form 3-inch diameter pancakes, spacing them 2 inches apart.

11 Cook for 2-3 minutes until small bubbles form on the surface and the bottom is golden brown. Flip carefully and cook for 1-2 minutes until the second side is golden. Transfer to a plate and cover with a clean kitchen towel.

12 **Assemble the dorayaki**

Once pancakes are completely cool, spread 1 tablespoon of red bean paste on the flat side of one pancake, leaving a 1/4-inch border. Top with a second pancake, flat side down, and gently press edges to seal. Repeat with remaining pancakes to make 6 dorayaki.

## Tips

Soak adzuki beans for at least 6-8 hours or overnight to ensure even cooking and proper softening.

Always boil and strain the beans once before the final cooking to remove impurities and reduce any bitter flavors.

Let the pancake batter rest for 15 minutes after mixing to allow the flour to hydrate and create a smoother texture.

Cook dorayaki over medium-low heat to ensure even browning without burning - they should be golden brown when ready.

Use a small ladle or ice cream scoop to create uniform pancakes approximately 3 inches in diameter.

Allow pancakes to cool completely before assembling to prevent the filling from melting or becoming runny.

For time-saving, prepare the red bean paste up to a week ahead and store it covered in the refrigerator.

If the red bean paste seems too thick, add a tablespoon of water while cooking; if too thin, continue cooking until it reaches the right consistency.