

Ev Yap?m? Dorayaki Pankek

Authentic homemade Japanese dorayaki pancakes with sweet red bean filling. Fluffy honey-scented pancakes sandwich creamy azuki paste for a classic treat.

400	60	460	6	Medium
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

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Malzemeler

- 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

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- Prepare the azuki beans**

Place 1 cup dried azuki beans in a large bowl and cover with cold water by 2 inches. Soak for 6-8 hours or overnight until beans have doubled in size.
- Drain the soaked beans and rinse under cold running water until water runs clear.**
- Cook the beans**

Place beans in a medium saucepan and cover with fresh water by 1 inch. Bring to a boil over medium-high heat, then immediately drain and discard the water.
- Return beans to the pot and cover again with fresh water by 1 inch. Bring to a boil, then reduce heat to medium-low and simmer for 45-60 minutes until beans are very tender and easily mashed with a fork.**
- Make the sweet bean paste**

Drain the cooked beans and mash with a potato masher or fork until mostly smooth with some small chunks remaining. Add 1 cup sugar and mix thoroughly until well combined.
- Return the sweetened bean mixture to the saucepan and cook over low heat for 10-15 minutes, stirring constantly, until mixture thickens to a paste consistency that holds its shape on a spoon. Remove from heat and cool completely.**
- Make the pancake batter**

In a large mixing bowl, whisk together 2 eggs, 1 tablespoon sugar, and 1 teaspoon honey until smooth and well combined.

- 8 In a separate bowl, whisk together 1 cup all-purpose flour, 3 tablespoons cornstarch, and 1 teaspoon baking powder. Gradually add the dry ingredients to the egg mixture, whisking gently until just combined and smooth.
- 9 Cover the batter with plastic wrap and let rest at room temperature for 15 minutes to allow the flour to hydrate and bubbles to settle.
- 10 **Cook the pancakes**
Heat a non-stick or lightly oiled skillet over medium-low heat (150°C/300°F). Using a small ladle, pour 2-3 tablespoons of batter into the pan to form 3-4 inch circles, cooking 2-3 pancakes at a time.
- 11 Cook for 2-3 minutes until the bottom is golden brown and small bubbles form on the surface. Flip carefully and cook for 1-2 minutes more until the second side is golden. Transfer to a plate and repeat with remaining batter.
- 12 **Assemble the dorayaki**
Once pancakes are completely cool, spread 1-2 tablespoons of the sweet bean paste on the flat side of one pancake, leaving a small border around the edges. Top with a second pancake and gently press the edges together to seal. Repeat with remaining pancakes and filling.

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Soak dried azuki beans for at least 6-8 hours or overnight to ensure even cooking and proper texture development.

Always drain and rinse the beans after the first boiling to remove any impurities and reduce bitterness in the final paste.

Let the pancake batter rest for 15 minutes before cooking - this allows the flour to fully hydrate and creates a better texture.

Use a ladle to portion consistent amounts of batter, aiming for 3-4 inch diameter pancakes that will match up well when assembled.

Cook over medium-low heat to ensure even browning without burning - dorayaki should be golden brown, not dark.

Cool the pancakes completely before filling to prevent the anko from melting or becoming too soft.

For time-saving, use canned sweet red bean paste (anko) available at Asian grocery stores instead of making from scratch.

Store assembled dorayaki in an airtight container and bring to room temperature before serving for the best flavor and texture.