

# Hotteok

## Ingredients

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1 1/4 c Flour (or 157 grams)  
1/2 t Salt  
1 t Sugar  
1 t Yeast  
1/2 c Milk (warmed)  
1/4 c Dark Brown Sugar  
1/4 t Cinnamon  
2 T Walnuts (chopped)  
2 T Vegetable Oil

## Instructions

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1. In a measuring cup add milk then warm in the microwave. Add the yeast and mix, let it sit for 5 minutes.
2. Sift the flour into a large bowl then add the salt, and sugar. Mix well then add milk mixture and mix into a dough then cover the bowl with plastic wrap. Let it proof until the dough doubles in size, about 1 1/2 hours.
2. In a small bowl mix together dark brown sugar, cinnamon and walnuts. Set aside.
3. Release the gas by punching the dough with your hands a few times. Cover with the wrap again and let it rest for another 20 minutes. When the dough is ready, spray hands with cooking spray and separate the dough into 6 medium sized balls.
4. Put one piece of dough on your hand, flatten the

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dough with your hands so that you can add about 1 tablespoon of filling. Seal the dough by gathering the corners then pinching up into a ball. Repeat with the remaining dough.

5.Preheat a pan on medium heat and once it's heated add 1 teaspoon oil and swirl it to coat the bottom evenly.

6.Place a dough into the pan and cook it on medium heat until the bottom side is lightly golden brown, about 30 seconds. Flip it over and press the dough down with a solid turner. Cook until the bottom part is golden brown, about 1 minute. Flip the pancake over one last time then reduce the heat to low. Cover the pan with a lid and cook until the sugar filling fully melts, about 1 minute.

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7. Transfer the pancake onto a plate and repeat starting with adding another teaspoon of oil for the other dough balls. Enjoy hot!