

# HOTTEOK RECIPE

## INGREDIENTS

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### DOUGH

- 1/2 cup warm water
- 1 tsp active dry yeast
- 1/4 tsp kosher salt
- 1 tsp sugar
- 1 1/4 cup flour

### FILLING

- 1/4 cup brown sugar
- 1/4 tsp ground cinnamon
- 2 tbsp chopped walnuts

## DIRECTIONS

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Combine warm water, yeast, salt, and sugar in a medium bowl. Stir well to dissolve yeast.

Add flour, mix until smooth (I like to use Dutch whisk).

Cover bowl, rest at room temp until doubled in size (about an hour).

Punch dough & lightly knead to deflate gas bubbles. Rest 20 minutes.

Pre-heat 10-12" non-stick skillet over medium heat. Add 1-2 Tbsp canola oil, swirl to coat skillet evenly.

Oil hands to prevent sticking. Divide dough into six balls.

Flatten dough in palm, add 1 Tbsp. filling.

Fold edges over filling, pinch closed to seal. Place hotteok in skillet sealed side down.

Use hotteok press (or spatula) to flatten while cooking. Cook 2 minutes until light golden brown, flip, and repeat.

Optional: Turn heat down to very low, cover skillet, cook for additional 2-3 minutes to melt sugar into syrup.

Hotteok is best served immediately after cooking.

I prefer to plate with a small scoop of ice cream and light drizzle of chocolate syrup as shown on Youn's Stay.

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