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DORAYAKI (JAPANESE PANCAKE) WITH NUTELLA®

Ethnic Inspired | Vegetarian | Breakfast | All year round | Banqueting

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Yields: 12 servings

Portion: 1 dorayaki

INGREDIENTS

- 2 cups White Flour
- 1 cup Sugar
- 1 tsp. Baking Soda
- 6 ct. Large Eggs
- 3 1/8 tbsp. Canola Oil
- 9 oz. Nutella®

Method:

Whisk eggs and sugar.



Dissolve baking soda in water and set aside.

Whisk together eggs and sugar and set aside.

Add baking soda mixture to egg mixture and blend well.

Slowly add flour to wet mixture and knead into a smooth dough.

Roll into 1-inch balls and flatten balls into pancake shape.

Add canola oils to griddle or fry pan and heat to 350 F.

Cook 1 – ½ minutes each side. Fill with ¾ oz. Nutella®.

Garnish with strawberries as an option.
