

Dorayaki (Japanese filled pancake) with apple, plum, and ginger filling

<http://www.japanesecooking101.com/dorayaki-recipe/>

Dorayaki Ingredients:

1 1/4 cup all purpose flour or buckwheat flour
1 tsp baking soda
2 eggs
1 teaspoon sugar
1 teaspoon honey
3/4 cup water or milk

Instructions

1. Mix flour and baking soda in a bowl.
2. In another bowl, whisk eggs, sugar, and honey together. Add water or milk and mix well.
3. Stir dry ingredients into egg mixture, and whisk until batter becomes smooth.
4. Heat a non-stick frying pan with a small amount of oil and wipe excess oil well. At medium low heat, drop 1/8 of a cup of batter onto the pan, like a pancake. Cook for about 2 minutes until the surface of the pancake has a lot of bubbles and the edges become dry. Flip over and cook for 1 more minute.
5. Transfer to a plate and cover with a wet paper towel.
6. Take one cake and place a heaping tablespoon of apple mixture and cover with another cake. Pinch to seal the edges of the pancakes together.

Kiwifruit butter/jam

Adapted from www.bite.co.nz/recipe/11238/Kiwifruit-butter-jam/

Ingredients

5 small or 3 large kiwifruit
1 small apple
1 teaspoon grated fresh ginger
2 mandarins, freshly zested and juiced
2 tablespoons sugar

Directions

1. Wash the kiwifruit and Granny Smith apples. Peel, cut into bite sized pieces, and place in a medium saucepan. Add ginger and mandarin zest and juice.
2. Place over a medium heat and simmer the mixture until it is soft and pulpy, stirring occasionally. Add sugar and simmer mixture over a medium heat, stirring often for about 20 minutes or until it thickens and becomes jam-like. If the mixture starts to boil or spit, reduce heat.