

Green Onion Cake

- 1 Tsp. Yeast
- 1/2 Cup Warm Water
- 1 Tsp. Sugar

☐ Add sugar and yeast to water to proof.

- 1 1/2 Cup All Purpose Flour

- ☐ Sift flour.
- ☐ Divide flour into 2 separate bowls.
- ☐ In first bowl, add the yeast/water mixture.
- ☐ Mix with spatula until dough forms.

- 1 Tsp. Salt
- 1/2 Cup Boiling Water
- 2 Tbsp Vegetable Oil (Alternate - Use Lard for flakier texture)
- 1 Cup Finely Chopped Green Onions

- ☐ In the second bowl, sprinkle salt over flour.
- ☐ Slowly pour in boiling water while stirring vigorously (this cooks the dough).
- ☐ Continue to mix and add additional water a bit at a time until a rough dough is formed.
- ☐ Mix in 2 tablespoons of vegetable oil.
- ☐ Roll out both batches of dough on a floured board. Then kneed both batches together. Let rise for 30 to 40 minutes.
- ☐ Roll out the risen dough on a floured board. Form into a 1-inch thick log then cut into ping-pong ball sized segments.
- ☐ With a rolling pin, roll out each segment into a 4 - 5-inch circle.
- ☐ Brush each segment with vegetable Oil. Sprinkle with green onions.
- ☐ Roll up each circle, semi-tightly, making sure the green onions stay in place.
- ☐ Now roll it again lengthwise until it forms a coiled ball.
- ☐ Turn the spiral side face up, then flatten into a circle with the rolling pin. Place on a plate and repeat with the remaining dough until you have a stack of onion cakes.

- 1 Tbsp Vegetable Oil

- ☐ Heat a flat bottom skillet on medium high. Add vegetable oil to coat bottom.
- ☐ Pan fry onion cakes until golden brown (2 - 3 minutes per side). Serve warm.

Yield:

Comments: 1) Uncooked onion cakes can be frozen for future use.

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