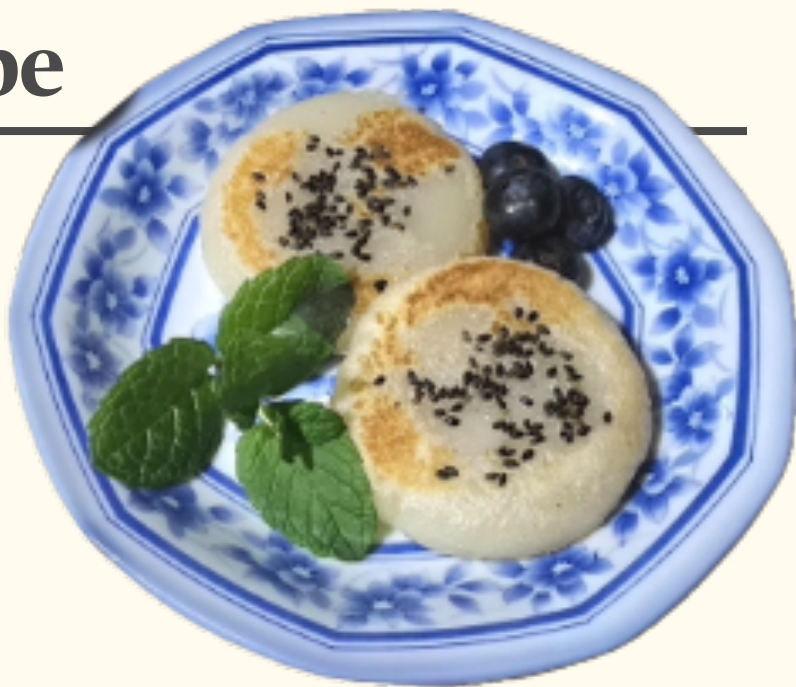


# Red Bean Rice Cake Recipe

There’s something deeply comforting about soft, chewy pancakes with a sweet red bean filling—a beloved treat in many Asian cuisines. These **Red Bean Pancakes** combine the delicate texture of glutinous rice flour with the rich, earthy sweetness of red bean paste, creating a delightful snack that’s crispy on the outside and wonderfully chewy inside.

Perfect for breakfast, dessert, or an afternoon treat, these pancakes are surprisingly simple to make at home. The dough comes together quickly, and pan-frying gives them a beautiful golden crust while keeping the center soft and slightly sticky. Whether you’re a fan of traditional Asian sweets or just looking for a new twist on pancakes, this recipe is sure to satisfy your cravings!



Sample Recipe

	Recipe serves	Prepared for
	4	4

Ingredient	Amount		Scaled amount	
Wheat Starch	60	g	60	g
Boiling Water	85	ml	85	ml
Sugar	60	g	60	g
Glutinous Rice Flour	225	g	225	g
Oil	40	ml	40	ml
Water	180	ml	180	ml
Red Bean Paste				

Shopping List

Ingredients	Have it	Quantity
Wheat Starch	<input type="checkbox"/>	
Boiling Water	<input type="checkbox"/>	
Sugar	<input type="checkbox"/>	
Glutinous Rice Flour	<input type="checkbox"/>	
Oil	<input type="checkbox"/>	
Water	<input type="checkbox"/>	
Red Bean Paste	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	

## Sample Instructions

1. **Prepare the Dough:**

a. In a bowl, combine **wheat starch** and **boiling water**. Stir vigorously until well mixed.

b. Add **sugar** and mix until dissolved.

c. Add glutinous rice flour, oil, and 180ml room-temperature water. Mix well.
2. **Knead & Shape:**

a. Knead the dough for a few minutes until smooth.

b. Shape into a long log and divide into equal portions. (Dust the surface with flour if sticky.)
3. **Fill & Seal:**

a. Take one portion, roll into a ball, then flatten into a disc.

b. Place **1 tbsp red bean paste** in the center and seal tightly, ensuring no filling leaks.

c. Reshape into a ball, gently flatten to **3-4cm thick**.
4. **Cook:**

a. Heat a pan over medium heat and lightly coat with oil.

b. Pan-fry each pancake until **golden brown** on both sides.
5. **Serve:**

a. Enjoy warm! Optional: Dust with sesame seeds.
6. **Tips:**

a. If dough is too sticky, add a little more glutinous rice flour.

b. Ensure the filling is fully sealed to prevent leaks while cooking.

All Recipes

