

Baked Okonomiyaki Puffs



Note: you can mix it up with additional flavors by adding your own special ingredients! Corn, cheese, ground hamburger meat, jalapeno, etc make excellent additions or substitutions to this recipe!

Serves 3

Prep time 15 min

Cook Time 20 min

Total Time 35 min

Ingredients

- 3/4 Cup Otafuku Okonomiyaki Flour
- 1/2 Cup water
- 2 Large eggs
- 1 cup cabbage (Can use Pre-Bagged Cole Slaw or Cabbage Blend)
- Bacon Slices (Two per pancake)
- Aonori Seaweed Flakes (For Garnish)
- Japanese Mayonnaise (For Garnish)
- Otafuku Original Sauce (As Much As You Like)

How to make it

1. Preheat oven to 450F.
2. Mix Otafuku Okonomiyaki Flour and water in a mixing bowl. Next, add in your shredded cabbage and eggs. Mix well.
3. Place bite-sized bacon strips on the bottom of a greased Teflon muffin pan. Scoop the cabbage and batter mixture into even scoops onto the bacon inside each section of the muffin pan.
4. Add your favorite toppings onto the top of the cabbage mixture and bake for 12 minutes.
5. Take the tray out of the oven and flip upside-down. Dress with Otafuku Original Sauce (as much as you like!) and serve hot!