**Green Onion Cakes**

**Cakes**3 1/3 cup flour

2 1/2 cups boiling water (approx.)  
2 Tbsp. cooking oil

2 tsp. sesame oil

[](http://www.google.ca/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0CAcQjRxqFQoTCLH08Lmo0cgCFQT-YwodMpQLaQ&url=http://www.nearof.com/?p%3D369&psig=AFQjCNF1Bgu96cy5_7qDDSO-vKoC_Qw3nw&ust=1445439624459266)2-4 chopped green onion

2 tsp. salt

½ tsp. pepper

Cooking oil

**Dipping Sauce**

¼ cup chicken broth

1 tbsp. soy sauce

½ tsp. minced garlic

½ tsp. chili sauce

½ tsp. sesame oil

**Getting ready:**

Place flour in a bowl. Add boiling water, stirring with chopsticks or a fork until dough is evenly moistened. On a lightly flour board, knead dough until smooth and satiny, about 2 min. cover and let rest for 10min

Combine dipping sauce ingredients in a small bowl (set aside)

**Make each Cake:**

Roll a portion of dough into an 8-inch circle about 1/8 inch thick; keep remaining dough covered to prevent drying. Brush with a thin film of oil and sesame oil.

Then sprinkle with onions, salt and pepper.

Roll dough up into a cylinder and coil up like a snail; tuck the end of the dough underneath, you may have to press down if it gets too thick.

**Cooking:**

Place a wide fry pan over medium heat until hot. Add 2 tbsp oil swirling around to coat the sides. All 1 cake and cook, turning once, until golden brown. 2-3 min on each side

Remove and drain on paper towels. Repeat with remaining cakes adding more oil if needed.