

Let's cook *Dorayaki*

(One of the most popular Japanese sweets)

Typical Dorayaki: two small pancakes with sweet bean paste In this event, you can experience making and tasting it >

Event Details:

- •Time: Tue., Nov. 5. (i)13:00-13:40/(ii)14:00-14:40
 Kindly choose <u>one</u> of above two sessions.(Applying for both is not allowed)
- •Venue: International Student Lounge, West 1 Bldg, Ookayama Campus
- •Capacity: 20 people for each.
- Admission: FREE
- Eligibility: Science Tokyo members
- •Application: The QR cord to apply by Oct. 29

(i)13:00-13:40



(ii)14:00-14:40



- *Note 1: You should <u>bring your **mask**</u> so as to put on it during **making** Dorayaki <u>for keeping **hygiene**.</u>
- *Note 2: If there's something you can't eat, please let us know via Google form.

Ingredients (to be determined):

Dough (flour, baking powder, eggs, honey, sugar, milk), vegetable oil Toppings (adzuki beans, sugar, cream cheese, chocolate, etc.)

Inquiry: center@jim.titech.ac.jp

Student Exchange Group1/International Student Exchange Division