## **Ube Butter Mochi**



Preparation time: 70 mins

Serves: 24 people

User Rating: ★★★☆☆

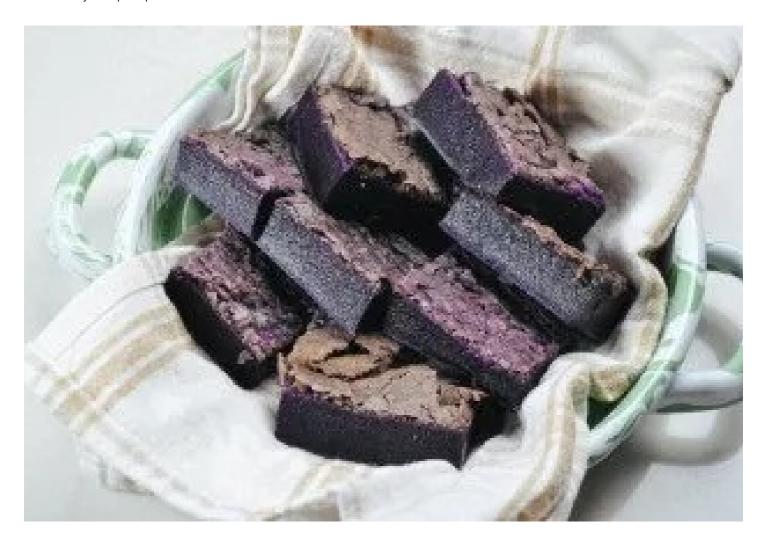
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Is it mochi?

Is it a brownie?

Would you believe both!? This Hawaiian and Filipino-inspired dessert rides the waves of various cultural flavours and completely nails it. Butter mochi is a Hawaiian dessert with a gooey, chewy, crumbly taste. Ube is the sweet purple yam hailing from the Philippines. Bring both flavours together? Cue the flavour fireworks.

See the easy 4-step recipe below.



## **Ingredients**

- 3 cups glutinous rice flour
- 2 cups sugar
- 2 tsp baking powder
- ½ tsp salt

- 2 cups coconut milk
- ½ cup melted butter
- 3 eggs
- 1 tsp ube extract

## **Method**

- 1. Preheat oven to 160°C fan-forced.
- 2. Combine all ingredients in a large bowl and mix well with a whisk until smooth and no lumps remain.
- 3. Line a large 40 x 25cm roasting tray with baking paper. Pour in the mochi mix and bake for 1 hour, or until golden and cooked through. It might puff up in the oven but don't worry.
- 4. Set aside to cool completely before slicing. The browned eges of your slice may appear green. This is a normal reaction caused by the ube and can only be reduced by baking at a lower temperature to avoid browning.