

Ube Butter Mochi



Preparation time: 70 mins

Serves: 24 people

User Rating: ★★★★★

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Categories: Desserts, Entertaining

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 edges 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.