

# Linn-Benton Community College

## Using Ube in Hawaiian Desserts

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*Suggested supplies: If you do not have some of these supplies at home, and it is difficult to get them you can get by with the materials you do have.*

### **Ingredients:**

- All-purpose flour - 2 cups
- 1 box- 16 oz. Mochiko Flour, white (otherwise known as sweet rice flour) (Koda Farms, Bob's Red Mill or other brand)
- Baking powder
- Sugar, 2 cups
- Kosher salt or regular table salt 1
- White chocolate bar (Ghirardeilli or Baker's brand)
- 1 package White chocolate chips
- 1 package unsalted butter (4 blocks)
- 3 eggs
- 2 jars- 12 oz. Monika or Tropics brand ube halaya jam (can be found at asian market or Amazon)
- Ube extract (can be found at asian market or Amazon)
- Light brown sugar, 2 cups
- 1- 14 oz. can of Coconut Milk
- Non-stick Cooking Spray (Pam or generic brand)

### **Equipment:**

- Set of dry measuring cups, liquid measuring cup and a set of measuring spoons
- Stand mixer with paddle attachment or a hand mixer
- Rubber or silicone spatula
- Whisk
- Large mixing bowl
- Oven mitts and cooling rack
- 2- 8" square baking pans (metal or aluminum preferred but glass will work OK)
- 4 small binder clips (optional)
- Parchment paper
- Knife
- Cutting board

- Off-set spatula
- Small glass or metal heatproof bowl (that fits over a small pot)
- Small pot
- Cooling racks
- Toothpicks or a cake tester