

How-To Make Ube Butter Mochi

by Linda Dami

Ube Butter Mochi is a delicious Hawaiian style mochi which is baked, instead of steamed like Japanese mochi. It is buttery and delicious but requires Ube extract. The day it's baked the edges of the mochi are a little crispy!

Recipe from: <https://keepingitrelle.com/easy-ube-mochi-recipe/>

Ingredients:

4 eggs
2 cups milk
1 can (13.5 ounces) coconut milk
1 teaspoon vanilla
2 teaspoons ube extract (Butterfly or McCormick are two brands)
1 box (16 ounces) Mochiko flour (or sweet rice flour)
2 cups sugar
2 teaspoons baking powder
½ teaspoon salt
1/2 cup unsalted butter, melted

Instructions:

1. Preheat oven to 350F. Line 9X13" pan with parchment paper.
 2. In a medium mixing bowl combine wet ingredients: eggs, milk, coconut milk, ube extract, and vanilla. Stir to combine. Set aside.
 3. In a large mixing bowl combine dry ingredients: mochiko flour, sugar, baking powder, and salt. Stir to combine.
 4. Add wet ingredients to dry. Stir, add butter and stir again until well combined.
 5. Pour mixture in pan and tap the pan to release any air bubbles. Place in oven and bake for 1 hour or until the top is golden brown. Let pan cool completely before cutting.
- The mochi is best the day of baking but can be kept at room temperature or in the fridge a couple days. Putting it in the fridge may make it a little hard, you can bring back to room temperature or carefully warm in the microwave in 15 second bursts.