

Ube Coconut Cookies

BY JEANELLE CASTRO | @JEANELLEATS

Before ube was a trend on social media, I grew up eating it as ube halaya (a jam) in the Philippines. To make ube halaya, you need actual ube (purple yam) and coconut milk. Many ube cookies use white chocolate chips to contrast the purple color, but I wanted the flavors to more closely resemble the ube halaya I grew up with.

I made this recipe because I wanted to make an ube cookie that actually tastes good, instead of only looking good. I wanted a cookie I could bake for my family and friends - one they would rave about and request for every holiday party. Countless hours and many iterations later, here's an ube coconut cookie that is LOVED by everyone I've gifted them to.

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SERVES: 16 Cookies **TOTAL TIME:** 1 hour 25 minutes

INGREDIENTS

384 g all purpose flour
2 tsp baking powder
½ tsp baking soda
½ tsp salt
200 g granulated sugar
227 g butter room temperature
2 tsp ube extract
2 eggs
100 g unsweetened coconut flakes chopped

INSTRUCTIONS

01 Beat the butter and sugar together until the butter is light

02 Add eggs and ube extract. Mix together until well combined.

03 In a separate bowl, sift together the flour, baking powder, baking soda, and salt. Add the coconut flakes, and mix the dry ingredients together.

04 With the stand mixer on low speed, slowly add the dry ingredients into the wet ingredients a little bit at a time, just until combined (do not over mix).

05 Using a 1 ¾ inch ice cream scoop, scoop out the cookies onto a parchment paper-lined baking sheet.

06 Chill the dough for at least 1 hour in the fridge.

07 Bake in a pre-heated 350°F (175°C) oven for 10-15 minutes, or just until the edges of the cookie has set (do not over bake).

08 Allow cookies to fully cool before enjoying.