

de leukste taarten shop



Ube Brownies with White Chocolate

Craving a brownie with a surprising twist? These delicious ube brownies with white chocolate combine the unique, subtly sweet flavor of ube with the creamy richness of white chocolate. Their vibrant purple color makes them a real showstopper. Perfect for anyone looking to bake something a little different!

Boodschappenlijstje



Big Moca Ube Powder 100g

BM801
€14.03



FunCakes Chocolate Melts White 350g

F30115
€9.25



Wilton Recipe Right Brownie/Square
Pan 20x20cm

03-0-0038
€6.39



FunCakes Parchment Paper Sheets
25x25cm pk/50

F83460
€3.95



Ingredients

- 3 tbsp Big Moca Ube
- 200 g FunCakes Chocolate Melts White
- 120 g butter
- 150 g sugar
- 3 eggs
- 160 g flour

Necessities

- Wilton Recipe Right Brownie/Square Pan 20x20cm
- FunCakes Parchment Paper Sheets 25x25cm pk/50

Step 1: Make the ube mixture

Melt 150 g of the FunCakes white chocolate melts according to the instructions on the packaging, together with the butter. Stir in the Big Moca ube powder.

Step 2: Make the rest of the batter

Mix the eggs and sugar until light and fluffy. Add the ube mixture and fold it in until well combined. Add the flour and the remaining white chocolate melts and fold until well combined.

Step 3: Bake the ube brownie

Pour the batter into the Wilton baking pan lined with parchment paper. Bake the ube brownie for 22-25 minutes at 170°C.



Allow it to cool completely before cutting.

This recipe was made possible in part by Big Moca.