

SIGNATURE RECIPE 09

Ube Midnight

Rich, thick ube cookies made with nutty browned butter, homemade ube halaya, and creamy white chocolate.



YIELD

**Approximately 15
large cookies**

PORTION

90 g each

CHILL

Overnight

BAKE

**350°F (175°C) • 12
minutes**

Ingredients

- 250 g (1 cup + 2 Tbsp) unsalted butter, browned and reduced to approximately 200 g
- 200 g (1 cup packed) dark brown sugar
- 100 g (½ cup) granulated sugar
- 2 large eggs, room temperature
- 1 Tbsp pure vanilla extract
- 1-2 tsp ube extract, depending on desired colour and flavour
- 120 g (½ cup) homemade ube halaya
- 345 g (2¾ cups) all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp fine sea salt
- 200 g (about 1¼ cups) white chocolate chips or chunks
- additional white chocolate and ube halaya for decorating (optional)

Method

- 1 Brown the butter in a saucepan over medium heat until golden and fragrant. Transfer it to a mixing bowl and let it cool 15-20 minutes.

- 2 Add the dark brown sugar and granulated sugar. Mix until fully combined.
- 3 Add the eggs, vanilla extract, ube extract, and homemade ube halaya. Mix until smooth and evenly purple.
- 4 In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.
- 5 Gradually fold the dry ingredients into the wet mixture. Avoid overmixing.
- 6 Fold in the white chocolate chips or chunks.
- 7 Portion the dough into 90 g balls.
- 8 Refrigerate the dough overnight for the best flavour, colour, and thick texture.
- 9 Preheat the oven to 350°F (175°C). Place the chilled dough balls on a parchment-lined baking sheet, leaving plenty of space between them.
- 10 Bake 12 minutes, until the edges are set but the centres still look slightly soft.
- 11 Decorate with additional white chocolate while warm. Let the cookies rest on the baking sheet 10–15 minutes before transferring to a cooling rack.

Ruthie's tip Ube halaya varies in moisture. If the dough feels too soft or sticky, add 1–2 tablespoons of flour. For the strongest ube flavour, use both homemade ube halaya and ube extract.

Allergens: Contains wheat, egg, milk; may contain soy.