



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

UBE MUFFINS



Ube is a purple potato familiar in Filipino cooking. It has a slightly sweet flavor and a lovely purple flesh.



01 HR 30 MINS



Serves 12



INGREDIENTS

3-4 ube potatoes, about 1 pound

2 eggs

1/2 cup white granulated sugar

1/2 cup canola oil

1/2 cup whole milk

1 teaspoon vanilla extract

1-3/4 cups whole wheat pastry flour or white all purpose flour

1 teaspoon ground cinnamon

1/2 teaspoon freshly grated nutmeg

2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup walnuts, chopped

Topping: (optional)

3 tablespoons brown sugar

1/2 cup walnuts, chopped

METHOD

Take out milk and eggs to bring them to room temperature. Boil ube in water until fork tender, 20-30 Minutes. Drain, cool, peel and mash with a fork. Preheat oven to 400°F. Line a muffin tin with muffin cups. In a large bowl whisk together flour, baking powder, cinnamon, nutmeg and salt. In another bowl, whisk eggs until beaten, then whisk in sugar and oil until combined. Add milk and vanilla and whisk for 1 more minute. Add ube and walnuts and stir in with a spoon until combined. Fill muffin cups 2/3 full, leaving room for muffin expansion. Sprinkle on topping and bake for 20-30 Minutes, until a toothpick inserted into the middle comes out clean. Cool on a wire rack.