

Recipe:

PURPLE YAM (UBE) PIE - Filipino Style

Date: _____

Total Yield	Diet Type
12 - 16 Servings	<input checked="" type="checkbox"/> GENERAL <input checked="" type="checkbox"/> GLUTEN-FREE <input type="checkbox"/> VEGAN <input type="checkbox"/> KETO <input type="checkbox"/> OTHER -

Ingredients

Purple yam powder - 4 oz.

Coconut milk - 1 can/14 fl oz.

Evaporated milk - 1 can/12 fl oz.

Butter - ½ cup/115g

Vanilla extract - 1 tbsp.

Brown sugar - 1 cup/200g

Salt - 1 tsp.

Coconut flakes - ½ cup/100g

Sugar - 2 tbsp.

Preparations & Cooking

1. On medium heat, combine the coconut milk, ube powder, and brown sugar in a soup pan. Stir constantly.

2. Add the evaporated milk, butter, vanilla, and salt to the mixture. Let it simmer on low to medium heat.

3. Keep stirring until the last ingredients are fully dissolved. Taste the mixture and add sugar if needed.

4. Transfer to a greased baking dish and bake in a 350 F oven for 30-35 minutes. Do not cover.

5. Toast the coconut flakes and 2 tablespoons of sugar in a separate pan on low heat.

6. Keep stirring the coconut flakes to avoid burning. Once slightly brown, transfer to a dry plate for garnishing.

7. Check the center of the pie using a toothpick. It is done when the toothpick comes out clean or not runny.

8. Garnish with toasted coconut flakes.

Dietary Recommendations:

* For **Dairy-Free** and **Vegan** diets, remove the evaporated milk and butter. Increase the amount of brown sugar.

* This recipe is also good for a **Low-Carb** diet.

Total Cost:

Prep Time:

Cook Time:

10 minutes

35 - 55 minutes

