



Ube Mochi Brownie (Bro-chi)

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KLRN DONOR RELATIONS REPRESENTATIVE

Ingredients:

- 5 eggs
- ½ cup melted butter
- 1 can coconut milk
- 1 tbsp ube extract
- 1-2 pinch salt
- 2 cup white sugar
- 1 lb glutinous rice flour (*must be glutinous*)
- 1 tbsp baking powder
- Coconut flakes (optional)

Instructions:

1. Mix egg, melted butter, coconut milk, ube extract
2. Add glutinous rice flour, salt, sugar, baking powder
3. Stir until smooth and all clumps are gone
4. Pour in a 9x9 baking tray line with parchment paper or butter the baking tray
5. Bake at 375F for 1 hour
6. Sprinkle coconut flakes on top and enjoy!

