

UBE FILLED COOKIES

180g Cake flour
2g Salt
8g Baking powder
70g **Colarom Ube**
100g Soft butter
1pc Egg
70g Brown Sugar
55g White Sugar
50g Diced Almond
250g **Ube Filling & Topping**

Mix together the sifted flour, salt and baking powder. Using a stand mixer with a paddle attachment, add the **Colarom ube**, soften butter and egg. Mix well and add the sugars and diced almonds. Roll the dough at 2.5mm and cut in round shapes. Pipe inside 15g of **Ube Filling & Topping** and bake at 155°C for 10-12 minutes.

FEATURED PRODUCTS



Colarom
Ube



Ube
Filling & Topping