



Ube Cake

Ube cake is a staple in any Filipino celebration. Light and fluffy ube cake layers frosted with the most luxurious ube buttercream. It doesn't only look stunning, it's mouthwateringly good too!

Recipes

- 2 ½ cups sifted cake flour
- ☐ 2 ½ tsp baking powder
- ☐ ½ tsp salt
- ☐ 2 tsp ube extract see notes
- ☐ ½ cup vegetable oil
- ☐ ½ cup milk room temperature
- ☐ 8 pcs egg yolks from large eggs room temperature
- ☐ ⅓ cup granulated sugar see notes
- ☐ 3.5 oz ube jam (about ½ cup) room temperature, see notes
- ☐ purple gel food colour optional

Steps:

1. Preheat your oven to 350F. Line the bottom of 3 8-inch round baking pans with parchment paper and set aside.
2. In a large bowl, sift cake flour, baking powder and salt.
3. In another large bowl, using a handheld electric mixer, beat egg yolks while gradually adding ⅓ cup sugar
4. Trim the tops of your cakes if they are uneven. Trim the sides too to get rid of the brown edges so you're left with a vibrant purple cake.
5. Fill and decorate with frosting as desired.