



Ube Oat Scones

25-Oct-2023

Level: Easy

Serves: 8

Prep Time: 1 hour

Cooking Time: 18-22 minutes

Ube Scone:

- $\frac{1}{4}$ cup ube (purple yam) powder (see Notes)
- $\frac{3}{4}$ cup cultured low fat buttermilk
- $1\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ cup quick oats (not rolled or old-fashioned oats)
- 6 Tbsp. white granulated sugar
- $\frac{1}{4}$ tsp. coarse kosher salt
- $\frac{3}{4}$ tsp. baking powder
- $\frac{3}{4}$ tsp. baking soda
- 10 Tbsp. unsalted butter, cut into small cubes and chilled cold
- $\frac{1}{2}$ cup white chocolate chips



Ube icing:

- 1 Tbsp. unsalted butter
- 2 Tbsp. heavy whipping cream
- $\frac{1}{4}$ tsp. ube (purple yam) flavor or extract (see Notes)
- 1 cup confectioners powdered sugar, sifted

To make scone: Line a cookie sheet with parchment paper. Set aside.

Place ube powder in a small mixing bowl. Slowly pour buttermilk over ube powder, continuously whisking until powder is dissolved. Set aside in refrigerator.

In a large mixing bowl, combine the flour, oats, sugar, salt, baking powder, and baking soda. Add the cold butter. With a pastry blender, cut the butter into the dry ingredients until the dough is crumbly. Add the white chocolate chips, gently fold into the mixture. Add half of the ube buttermilk mixture, then with a wooden spoon gently stir a couple times. Add the remaining ube buttermilk mixture and continue to stir gently with the wooden spoon until the dough comes together. Do not overwork the dough, loose bits of flour and crumbs are okay.

Place a sheet of parchment paper on a flat surface. Dump the scone dough onto the paper (it will be sticky). Flatten and shape the dough with your floured hands to form a circle about 2 inches thick (see Picture #1). With a large floured knife, cut the dough into eight wedges, like a pie. With a cake server, transfer the wedges to the prepared cookie sheet, keeping the scones 2 inches apart (see Picture #2). Chill in refrigerator for 30 minutes. Preheat oven to 375°F. Bake for 18 to 22 minutes, or until the edges are lightly browned. Transfer scones to a wire rack to cool completely.

Ube Oat Scones - continued



Picture #1



Picture #2

To make icing: Melt the butter over a double boiler. Add the heavy whipping cream, ube flavor, and sifted sugar. Whisk to combine. Cook until the sugar has melted. Remove from heat. Whisk to cool slightly. Carefully dip (or drizzle) the top of the scones in the icing, place scones back on wire rack. Icing will harden in about 30 minutes. Best eaten on the day baked.

Notes:

- I used Fil-Choice® brand Powdered Purple Yam (ube) that I purchased at Don Quijote - Kaheka. It is a dehydrated purple yam powder, made from natural tubers of purple yam, with no artificial flavor or colors. It is a product of the Philippines.
- I used Butterfly (brand) Ube Flavor that I also purchased at Don Quijote - Kaheka. It is a product of Indonesia.

