



Ube S'more Bites

Level: Easy

Prep Time & Set: 60 minutes + 30 minutes

Makes: About 5 dozen

Cook Time: -

- 15 (or more) honey graham cracker full sheets
- 1 (12 oz.) jar ube halaya (purple yam jam)
- 1 batch homemade ube swirl marshmallows (recipe follows)
- 1 (10 oz.) package dark chocolate melting wafers (see Notes)
- Kona Deep Sea Salt or Fleur de Sel, to garnish (optional)



Recommended Tools: Candy/Chocolate Melting Pot, Wilton® 3-Prong Fork Dipping Tool, a small angled spatula

Cut each honey graham cracker full sheet into eight squares (see Pic. #1). Place ube halaya into a piping bag (or quart-sized Ziploc® bag), seal, cut a corner of the bag, and pipe a large amount of ube halaya on the tops of the graham cracker squares. With a chef's knife, cut homemade ube swirl marshmallows to the size of the graham cracker square. "Sandwich" the marshmallow between two squares with the ube halaya facing on the inside (see Pic. #2). Set marshmallow "sandwiches" aside. In small batches, melt chocolate melting wafers according to the instructions on the package (use a candy melting pot if you have one). Squeeze a marshmallow "sandwich" with your fingers and dip and roll all sides in the melted chocolate. Remove s'more from candy pot with a 3-prong fork, hold steady above pot, and with an angled spatula gently scrape the top and sides of the s'more, letting the excess chocolate drip back into the candy pot. Place s'more on a parchment paper lined baking sheet. Sprinkle top with sea salt or fleur de sel. Repeat with remaining "sandwiches", melting more chocolate as necessary. Let s'mores harden for 30 minutes. Store in an airtight container and consume within 1 week.



Pic. #1



Pic. #2



Notes:

- I used Ghirardelli® Dark Chocolate Melting Wafers which made the s'mores taste a bit sweet, hence, why I added the sea salt garnish on top. I would recommend melting a bittersweet chocolate (with a cacao % > 60) if you want a less sugary taste.
- For garnish, I used Kona Deep Sea Salt purchased at the Big Island Candies Flagship Factory Gift Shop in Hilo, Hawaii.

Homemade Ube Swirl Marshmallows (recipe originally posted on 10/26/2021)

Level: Easy Prep Time & Set: 60 minutes + 6 hours
Makes: About 5 dozen Cook Time: 15 minutes

Marshmallow ingredients:

$\frac{1}{2}$ cup cold water
3 (0.25 oz.) envelopes unflavored gelatin (Knox®)
 $1\frac{1}{2}$ cups white granulated sugar
1 cup light corn syrup
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ tsp. coarse kosher salt
1 Tbsp. pure vanilla extract
3 tsp. ube (purple yam) flavoring (see Notes below)



Dusting mixture ingredients:

$\frac{1}{2}$ cup confectioners powdered sugar
 $\frac{1}{4}$ cup cornstarch

Recommended tools: stand mixer, candy thermometer, and baking sifter

Attach the wire whip (whisk) attachment to the stand mixer. Place $\frac{1}{2}$ cup cold water in the stand mixer bowl. Sprinkle gelatin over the cold water and let sit as gelatin blooms.

Place granulated sugar, corn syrup, $\frac{1}{2}$ cup water, and salt in a medium 2-qt. saucepan. Stir well to combine. Attach a candy thermometer to inside of saucepan, and cook on medium high heat until mixture reaches 240°F, about 8 to 15 minutes. Do not stir while cooking. Remove from heat.

With the stand mixer on low speed, carefully drizzle the hot sugar syrup into the gelatin. Increase speed to high (to at least number 6) and beat for about 15 minutes, until mixture is thick and fluffy. Add vanilla extract and beat until just combined.

(Prepare the dusting mixture and pan while the stand mixer beats the hot sugar syrup mixture.) Whisk together the powdered sugar and cornstarch in a medium bowl. Line a 9"x13" baking pan with parchment paper. Using a baking sifter, heavily dust the lined pan with half the dusting mixture, reserving the other half to dust the tops and sides of the marshmallows. Set aside.

Transfer half the thickened marshmallow mixture to a medium mixing bowl and add ube flavoring. With a greased silicone spatula (I lightly coated mine with unsalted butter), stir together until the purple ube is combined well and there are no white streaks of marshmallow left.

Dollop the purple ube marshmallow mixture and the white marshmallow mixture into the prepared pan, alternating both mixtures until the top is somewhat level. Using a greased knife (I coated mine with unsalted butter), create swirl patterns, but do not mix well, you want a marbled look. Using a baking sifter, dust the top of the marshmallows with dusting mixture. With your hands, pat to spread the mixture to the corners of the pan. Let stand in a cool, dry place for at least 6 hours or until firm.

Remove entire marshmallow out of the pan by lifting with the parchment paper. Peel edges of parchment away from the marshmallow. With a greased sharp knife (I lightly coated mine with unsalted butter), cut marshmallow into 1-inch cubes. Roll sides of cubes in excess dusting mixture to prevent sticking. Store marshmallows in an airtight container and consume within 2 weeks.

Notes:

- I used Butterfly brand ube (purple yam) flavoring which I found at Don Quijote. Please be aware that the purple coloring will stain if it gets on your fingers or clothing.
- The marshmallow mixture becomes very sticky after beating. Make sure all your utensils/tools are well greased.

