

# Japanese Rice Cake with Ube Filling

Yield: 12 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-purple-yam-recipe>

## Ingredients:

- 1 kilogram ube fresh or frozen
- 110 grams sugar
- 354 milliliters evaporated milk
- 300 milliliters condensed milk
- 60 grams butter
- 1 cup sweet rice flour mochiko
- 1/4 cup white sugar
- 1/2 cup ube paste, halaya for the batter
- 1/4 cup ube paste, halaya for the filling
- 1 cup water
- potato starch for dusting

## Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 70 grams
3. Cholesterol: 30 milligrams
4. Fat: 10 grams
5. Fiber: 4 grams
6. Protein: 7 grams
7. SaturatedFat: 6 grams
8. Sodium: 115 milligrams
9. Sugar: 32 grams

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