



Ube Crinkle Cookies

Makes: 24 cookies

Total Time: 1 hour, plus 30 minutes cooling

WHY THIS RECIPE WORKS: In a visit to New Orleans Vietnamese bakery Dough Nguyener's, we found a delicious, stunning violet-colored crinkle variation that features Southeast Asian purple yam (known in the West as the Filipino ube) that is increasingly popular worldwide as a flavor for sweets. Ube extract and ube halaya (a Filipino ingredient that is essentially a cooked-down, concentrated jam of sweetened ube) are the most convenient forms for American cooks, and we add both to our crinkles for the strongest flavor. The extract lends our cookies a deep violet color and the earthy, sweet, nutty aroma of the purple yam. The sticky halaya enriches the flavor while giving the cookies dynamic texture: chewy-crisp edges with a dense, soft, fudgy interior.

Ube jam (also known as ube halaya, or ube spread) and ube extract are available in well-stocked Asian markets and online. We developed this recipe with Tropics Ube Halaya (Purple Yam Jam) and McCormick brand ube extract.

Ingredients

- 2¼ cups (320 grams) all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon table salt
- 1 1/2 cups (297 grams) granulated sugar, plus 1/3 cup (66 grams) for rolling
- 1/4 cup (75 grams) ube jam
- 8 tablespoons (114 grams) unsalted butter, melted
- 1/4 cup (53 grams) vegetable oil
- 1 large egg
- 2 teaspoons ube extract
- 1 teaspoon vanilla extract
- 1/2 cup (57 grams) confectioners' sugar

1 Adjust oven rack to middle position and heat oven to 350 degrees. Whisk flour, baking powder, baking soda, and salt together in bowl.

2 Whisk 1½ (298 grams) cups granulated sugar and ube jam together in large bowl. Whisk in melted butter, oil, egg, ube extract, and vanilla until smooth. Stir in flour mixture until just incorporated.

3 Spread confectioners' sugar and remaining 1/3 cup (66 grams) granulated sugar in -separate shallow dishes. Working with 1½ tablespoons dough at a time, roll into balls, then drop in granulated sugar dish. Roll to coat, then transfer to -confectioners' sugar dish. Roll to coat, then space evenly on 2 parchment paper-lined rimmed baking sheets (12 balls per sheet). Using bottom of drinking glass or dry measuring cup, press each ball to 3/4-inch thickness. Using fine-mesh strainer, dust tops of cookies evenly with remaining confectioners' sugar from shallow dish (about 2 tablespoons per sheet), using all of sugar.

4 Bake cookies, 1 sheet at a time, until puffed and cracked and edges are just set, 11 to 13 minutes, rotating sheet halfway through baking. Let cookies cool on sheet for 5 minutes, then transfer to wire rack. Let cookies cool completely before serving.

Storage: 4 days at room temperature