

Green tea cake

This simple, moist green tea cake is subtly sweet. You can adjust the amount of sugar you add if you prefer a sweeter cake, or you can top your green cake with some cream cheese frosting.

You need natural green tea powder to make this cake, which you can find in Asian grocery stores and online. The Korean label might say: “Nokcha Karu” and Japanese brands will say “Matcha”.

Ingredients:

- 3 eggs
- 1/2 cup superfine sugar*
- 3/4 cups vegetable oil
- 3/4 cup plain Greek-style yogurt
- 1 tsp vanilla extract
- 1 1/2 cups cake flour
- 6 tsp baking powder
- 6 tsp green tea powder (nok-cha karu, matcha)
- cream cheese frosting (optional)

Preparation:

1. Preheat your oven to 350 degrees.
2. In a mixing bowl, beat eggs, sugar, vanilla and oil together until resulting mixture is fluffy and light.
3. Gently stir Greek yogurt into mixture.
4. In a separate bowl, sift flour, baking powder and green tea powder together.
5. Gently fold flour mixture into the wet sugar-yogurt mixture.
6. Pour resulting cake batter into greased caked pan, smoothing out top until level.
7. Bake for 35 minutes, or until the top becomes golden-brown and a toothpick comes out clean from the middle.
8. If using cream cheese frosting, wait for cake to cool before icing.