



## GREEN TEA CAKE

Servings: 10-12

I and my fellow tea lovers can really sink our teeth into this cake. The cake part isn't too sweet, so it goes really well with azuki beans and fresh whipped cream. Today we will make a Green Tea Cake. I can't wait for tea time!

### INGREDIENTS:

240g	SCS Unsalted Butter (at room temperature)
260g	Cake Flour
2/3 tsp	Baking Powder
3 tpsps	Good Quality Matcha (or green tea) Powder
200g	SIS Caster Sugar
4	Eggs (separated)
10 tbsps	Green Tea-Infused Milk
1 small can	Azuki Beans (cooked)

1. Preheat your oven to 170°C.
2. Grease two six-inch cake tins and set aside.
3. Sift flour, baking powder and tea powder into a bowl. Set aside.
4. Using an electric mixer, cream butter and 100g of sugar in a medium bowl until light and fluffy.
5. Beat in egg yolks one at a time, followed by milk. Beat well with each addition.
6. Using a plastic spatula, fold in flour mixture (from Step 3) until well combined.
7. In a separate bowl, beat egg whites until soft peaks form. With the mixer running, add the remaining sugar gradually and continue to beat until the egg whites are glossy and form firm peaks.
8. With a light hand, fold 1/3 of egg white into butter mixture until just combined.
9. Repeat step 8 with the remaining egg white.
10. Distribute the batter evenly into two cake pans. Bake in the pre-heated oven for 30-40 minutes, or until a skewer inserted in the center of the cake turns out clean. Let the cake cool on a wire rack.
11. Whip heavy cream with a whisk (electric preferred) until stiff peaks are formed and gently fold in the azuki beans.
12. Frost the cake with the whipped cream mixture. Refrigerate.