



Green Tea (Matcha) Tofu Ice Cream

1 Wo Chong 16-ounce package silken soft tofu, drained
1 cup unsweetened soy milk
1 cup white sugar, or to taste
¼ cup green tea powder (matcha)
2 tablespoons canola oil

Directions

Blend tofu in a blender or food processor until smooth; add soy milk, sugar, green tea powder, and canola oil and blend until combined.

Pour mixture into sheet pan and place in freezer. 90 minutes later scrape sheet pan with a butter knife and refreeze. 90 minutes later scoop ice cream into a bowl.

Ready next day – scoop and serve.