

CULINARY MATCHA RECIPES

1- Classic Matcha Sponge Cake

Ingredients

- 2 tbsp matcha
- 4 eggs
- 120 g sugar
- 120 g flour
- 1 tsp baking powder

Instructions

1. Preheat oven to 170°C.
2. Whisk eggs and sugar until pale and fluffy.
3. Sift flour, matcha, and baking powder.
4. Fold dry ingredients into the egg mixture.
5. Pour into a lined tin and bake 25–30 minutes.
6. Cool before slicing.

2- Matcha Butter Cake

Ingredients

- 150 g butter
- 150 g sugar
- 2 eggs
- 150 g flour
- 2 tbsp matcha
- 1 tsp baking powder

Instructions

1. Cream butter and sugar until light.
2. Add eggs one at a time.
3. Sift flour, matcha, and baking powder.
4. Fold into the mixture.
5. Bake at 170°C for 35 minutes.



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3- Matcha Cheesecake (Baked)

Ingredients

- 300 g cream cheese
- 120 g sugar
- 2 eggs
- 150 ml cream
- 2 tbsp matcha
- Biscuit base

Instructions

1. Press biscuit base into a tin.
2. Beat cream cheese and sugar.
3. Add eggs, cream, and matcha.
4. Pour over base and bake at 150°C for 45 minutes.
5. Chill before serving.

4- Matcha Swiss Roll Cake

Ingredients

- 4 eggs
- 100 g sugar
- 90 g flour
- 2 tbsp matcha
- Whipped cream filling

Instructions

1. Whisk eggs and sugar until thick.
2. Fold in sifted flour and matcha.
3. Spread onto a tray and bake 10–12 minutes at 180°C.
4. Cool, spread cream, and roll tightly.



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5- Matcha Chiffon Cake

Ingredients

- 5 eggs (separated)
- 120 g sugar
- 120 g flour
- 2 tbsp matcha
- 60 ml oil
- 80 ml water

Instructions

1. Mix yolks, oil, water, and half the sugar.
2. Add sifted flour and matcha.
3. Whip egg whites with remaining sugar.
4. Fold gently into batter.
5. Bake at 160°C for 45 minutes.

6- Matcha Pound Cake

Ingredients

- 200 g butter
- 200 g sugar
- 3 eggs
- 200 g flour
- 2 tbsp matcha

Instructions

1. Cream butter and sugar.
2. Add eggs one by one.
3. Fold in flour and matcha.
4. Bake at 170°C for 40–45 minutes.



CULINARY MATCHA RECIPES

7- Matcha Marble Cake

Ingredients

- Basic vanilla cake batter
- 2 tbsp matcha

Instructions

1. Prepare vanilla cake batter.
2. Divide into two bowls; add matcha to one.
3. Spoon alternating layers into a tin.
4. Swirl gently with a knife.
5. Bake at 170°C for 35–40 minutes.

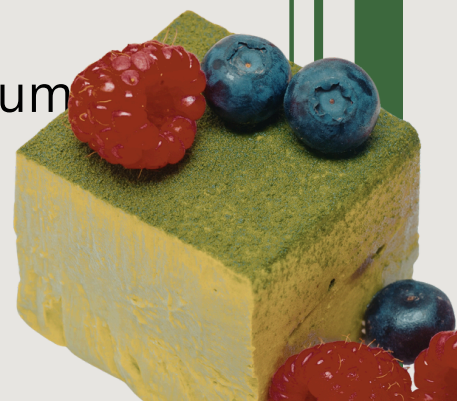
8- Matcha Crumble Cake

Ingredients

- Matcha cake batter
- Crumble topping (butter, sugar, flour, matcha)

Instructions

1. Prepare matcha cake batter.
2. Mix crumble topping until sandy.
3. Pour batter into tin and top with crum
4. Bake at 170°C for 35 minutes.



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9- Matcha Basque Cheesecake

Ingredients

- 400 g cream cheese
- 150 g sugar
- 3 eggs
- 200 ml cream
- 2 tbsp matcha
- 1 tbsp flour

Instructions

1. Beat cream cheese and sugar.
2. Add eggs, cream, matcha, and flour.
3. Pour into lined tin.
4. Bake at 210°C for 35 minutes for a burnt top.
5. Chill before slicing.

10- Matcha Tiramisu Cake

Ingredients

- Sponge layers
- Mascarpone cream
- 1 tbsp matcha (for dusting + syrup)
- Matcha syrup (matcha + hot water + sugar)

Instructions

1. Brush sponge layers with matcha syrup.
2. Spread mascarpone cream between layers.
3. Stack and chill for 2–3 hours.
4. Dust with matcha before serving.

