

Green Tea Muffins

(makes 12 muffins)

Ingredients:

- 2 cups of all-purpose flour
- 1 cup white sugar
- 1/2 tsp baking soda
- 2 tsp powdered Japanese green tea (matcha)
- 1/2 cup milk (I used nonfat and it was okay)
- 1 stick of butter, softened
- 2 eggs

Oven 350F.

Sift together the flour, baking soda, and green tea powder and set aside. In a large bowl, beat the butter until light. Add the sugar and beat some more until light and fluffy. Add the dry mixture and the milk. Stir with a spatula or wooden spoon until the dry ingredients are just incorporated (don't overmix). The batter will be somewhat lumpy. Divide the batter among the muffin tins (I used those foil liners. If you don't have any liners, grease the tins), about 2/3 full. Bake for 25-30 minutes. Allow to cool on a wire rack.

Green Tea Tiramisu

A classic tiramisu recipe, made with *matcha*, japanese green tea, and a touch of cointreau.

3 egg yolks

1/3 c white caster sugar

8oz mascarpone cheese

1 c heavy cream

1 tsp vanilla extract

cointreau, or any orange flavoured liqueur

powdered green tea, mm-mm-*matcha*

1-2 c brewed green tea, cooled

3 egg whites***

savoardi (ladyfingers)

1. beat the egg yolks and sugar in a bowl set over pan of simmering water, until the mixture is pale yellow. add the mascarpone cheese and beat until smooth and creamy.
2. in a separate bowl, whip the cream. add vanilla and orange liqueur.
3. in yet another bowl, beat the egg whites to stiff peaks. ***note: i forgot the egg whites altogether, but i think it still worked out well, so i'm going to say this is optional
4. fold the mascarpone mixture into the cream until blended.
5. add egg whites and fold gently until blended. (obv also optional)
6. dip ladyfingers into the brewed green tea, then layer them on the bottom of a serving dish. spread the creamy stuff on top, and repeat layers.
7. refrigerate at least a couple of hours; 24 is nice.
8. dust with powdered matcha just before serving.