

Matcha Cake

MAKES 5 TO 6 SERVINGS



INGREDIENTS

FOR CAKE

- 7 Tbsp. unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 1/2 Tbsp. matcha powder
- 1 tsp. vanilla extract
- 1 cup all-purpose flour
- 1 tsp. baking powder
- 1/3 cup buttermilk

FOR FROSTING

- 1 stick unsalted butter, softened
- 2 cups powdered sugar, sifted
- 1 1/2 tsp. vanilla extract
- 2 Tbsp. heavy cream
- Fresh strawberries, optional for garnish

DIRECTIONS

1. Preheat the oven to 325° F, and line the bottom of an 8-inch square pan with parchment paper. Then, lightly spray the exposed sides of the lined pan with cooking spray.
2. In a medium-sized bowl, using an electric mixer on medium speed, beat together the softened butter and sugar until light and fluffy, about 1 - 2 minutes.
3. Add the eggs, matcha powder and vanilla, beat until just combined.
4. In a small bowl, whisk together the flour and baking powder.
5. Add half of the flour mixture to the wet ingredients, stir to combine.
6. Add in all of the buttermilk, and stir to combine.
7. Finally, add the remaining flour mixture and stir until no streaks of flour remain, but be careful not to overmix the batter.
8. Pour batter into the prepared pan, and bake on the middle rack for 30-33 minutes. Toothpick inserted comes out clean.
9. Let cake cool in pan for 15 minutes, you should see it pulling away from edge of pan. Place on wire rack and cool completely.
10. To make the frosting: combine all frosting ingredients in a bowl and beat until light and fluffy.
11. Slice the cake in half (to form 2 rectangles), spread some buttercream frosting on the top of one half. Place other piece of cake on top and finish icing with the buttercream frosting.
12. Dust the cake with some powdered sugar and fresh strawberries. Slice into 5 or 6 triangle slices and serve.