

## Matcha Divinity

Ingredients: *(Makes about 10-12 pieces)*

2 cups sugar

1/2 cup water

2 egg whites

1 tsp Vanilla

1/2 tbsp [Tenzo matcha](#)

Supplies:

Baking sheet

Parchment paper

Medium Pot

Large mixing bowl

1. Line a baking sheet with parchment paper and set aside.
2. Pour 2 cups sugar and 1/2 cup water in a medium pot. Stir until dissolved. Cook on high for 10 minutes or until sugar has reached a bubbly, boil. Be sure to stir frequently as the sugar mixture boils.
3. While the sugar is cooking, beat two egg whites and 1 tsp vanilla for 3-4 minutes, until a white, fluffy cloud like mixture has formed.
4. Once the sugar has finished boiling, slowly add in the sugar to the egg white mixture. Beat for 4 minutes, until a thick, fluffy mixture has formed. Add in 1/2 tbsp Tenzo matcha. Continue beating for an additional 3 minutes. You will know when the mixture is done when it is thick and can stick to a spoon without any liquid dripping.
5. Place mixture by the spoonful onto the prepared parchment paper baking sheet. Let sit out to harden, for at least 1 hour.