

TENZO Baked Matcha Almond Donuts

Makes 12 donuts

Ingredients:

For the donuts:

- 2 cups cake flour
- 1 tbsp **TENZO matcha**
- 2 tsp baking powder
- 1 tsp salt
- 1 tsp nutmeg
- ½ cup sugar
- 1 cup whole milk
- 1 tsp almond extract
- 2 eggs, beaten
- 2 tbsp unsalted butter, melted
- Nonstick cooking spray

For the glaze:

- 1 tbsp **TENZO matcha**
- 1 ½ cups powdered sugar
- 4 tbsp milk
- ½ tsp almond extract
- Gold sprinkles, for garnish

Directions:

Preheat oven to 350°F.

In a mixing bowl, whisk together cake flour, matcha, baking powder, salt, nutmeg and sugar. Add in milk, almond extract, eggs and melted butter and gently stir until just combined. Do not overmix.

Spray donut pan with nonstick cooking spray. Pour batter into a resealable plastic bag, seal and snip off one end to create a piping bag. Pipe batter into donut pan, filling each cavity about $\frac{2}{3}$ full. Bake 10-11 minutes until firm to the touch and remove to a cooling rack.

In a small mixing bowl, whisk together matcha, powdered sugar, milk and almond extract until smooth. Drizzle glaze over donuts or dip halfway into glaze and let excess run off before garnishing with sprinkles.

