



Chiffon cake is best recognized by its light and fluffy texture. Unlike most cakes, chiffon cake is made from vegetable oil and eggs, which means this seriously sweet cake brings the best of both foam and sponge batters into one perfectly divine cake. When you add matcha green tea into the mix, the result is a beautifully textured cake that tastes and smells like green tea. The smell it leaves in your home is absolutely amazing!

This matcha cake is perfect around the holidays. Christmas and St. Patrick's Day are common favorites to serve it, but the lovely green color of this cake makes it popular year-round. This matcha cake is lightly sweet and the matcha green tea makes for a taste that can't be beat. Try serving this cake with a [matcha cocktail](http://epicmatcha.com/matcha-cocktail-mojito/) (<http://epicmatcha.com/matcha-cocktail-mojito/>) or cold a cold [matcha energy](http://epicmatcha.com/matcha-energy-sunrise-drink/) (<http://epicmatcha.com/matcha-energy-sunrise-drink/>) drink.

Whatever the case, you'll make a splash at your next get-together with this decadent matcha cake.

## Epic Chiffon Matcha Cake

## Ingredients

- 3 eggs
  - 1/4 cup sugar
  - 2 tablespoons honey
  - 3 tablespoons milk
  - 3 tablespoons oil
  - 1/4 cup cake flour
  - 1 tablespoon Epic Matcha green tea powder  
(<https://shop.epicmatcha.com/>)
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## Directions

1. Beat the egg whites and half of the sugar until soft peaks appear. This will look like small bubbles rising from the top of the mixture.
2. Combine the yolks, remaining sugar, milk, oil, Epic Matcha, and honey in a separate bowl and mix together until ingredients are combined well.
3. Fold (don't knead) in the cake flour. Be careful not to over-mix once adding the cake flour.
4. Add the egg whites and fold with a rubber spatula.
5. Pour the batter into the pan.
6. Bake in an oven at 350 degrees for 10 minutes, then lower the temperature to 300 degrees and continue baking for 20 more minutes.
7. Cool upside down. A large cake will take about 2 ½ hours.
8. Use your fingertips to push lightly around the edges. Remove from the pan.
9. If you use light brown or raw cane sugar, it will add a richer flavor to the cake.



This matcha cake is easy to dress up. Personally, my favorite garnish is freeze-dried fruit. Raspberries make a great addition to any dessert, and the texture you can attain by crushing freeze-dried fruit is the easiest way to introduce a new element of flavor to the recipe. Don't be afraid to experiment with other freeze-dried fruits. In fact, you may want to combine a few together. If you want more of a tart matcha cake, add more matcha powder to your recipe until you've found the perfect amount.

Whatever you decide, this matcha cake recipe should be added to your recipe book. It's a great way to make an impressive cake in a reasonable amount of time. When you're ready to learn even more [matcha recipes](http://epicmatcha.com/tag/matcha-recipes/) (<http://epicmatcha.com/tag/matcha-recipes/>), visit our blog. In the meantime, tell us your thoughts on this recipe in the comments.

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