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## Matcha Cake

WEDNESDAY, 12 MARCH 2014



Green tea powder, aka matcha and maccha, is the soul of green tea cake. If you want to make good green tea cake, you have to use good quality green tea powder.

GTP has three enemies: heat, light and oxygen. The colour and flavour deteriorate very quickly unless the tea is kept in the cold, in the dark, away from oxygen.

Good matcha is sold in an airtight and lightproof metal container, and it comes with an oxygen absorber. It should be used as soon and as quickly as possible. And it should be refrigerated, even when it's still sealed.

Lousy matcha, OTOH, sits in a see-through plastic container that's sealed but not really airtight. It's essentially hay with artificial colouring and flavouring. It's good if you're baking a cake for your pet rabbit.



To make green tea cake, just take whatever cake recipe you like and substitute a bit of the flour with matcha. Right?

Yes, of course you can do that. In fact, a lot of people do. But matcha and wheat flour are two entirely different things. The former consists of leaves/fibre; the latter consists of protein and starch. Compared to flour, ground up leaves absorb more water but less fat. Unless you adjust the recipe, a cake made with green tea powder would be less fluffy and more oily than one made without.



Besides the absorbancy, there're two more differences between matcha and flour.

Does matcha taste like flour? Of course it doesn't. Green tea powder is slightly bitter

but flour isn't. It makes the cake less sweet.

Does matcha brown like flour? Nope, it doesn't. Wet leaves don't brown, so green tea powder makes the cake brown slower unless you add more sugar or increase the oven temperature.

Most cake recipes need a wee bit of salt. You shouldn't be able to taste the salt at all. It's there to round off the sweetness. Green tea cake, however, doesn't need any salt because matcha does the

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"rounding off". If there's salt, you'd be able to taste it.

The flavour of green tea powder is very delicate. If there's baking soda/powder in the recipe, the delicate flavour would be compromised. Hence, green tea cake should be made without any baking soda/powder.

I don't like green tea cake that's dense, salty, oily, not sweet, not brown and not "matcha-ish". Do you?



My green tea cake is made with a recipe that's dedicated to making green tea cake that's soft, fluffy, and subtly fragrant with the scent of green tea powder. It's not some vanilla cake with the vanilla yanked out and matcha bunged in.

If you want to try my recipe, be warned that the cake cracks even with cardboard insulation to help it rise evenly. The cracks close up nicely as the cake cools down but you'd still see a few lines. Here's what the cake looks like hot from the oven and after cooling down:



After baking my way through four bottles of GTP, I'm now happy with my recipe. I hope you like it too.

Matcha Cake (抹茶蛋糕) \*\*



#### GREEN TEA (MATCHA) CAKE (抹茶蛋糕)

(Recipe for one 20 x 12 cm cake)

##### Cake

10 g castor sugar

60 g egg yolks

30 g corn oil

5 g green tea powder

add 20 g boiling water; mix till smooth; add 30 g room temperature water; mix thoroughly; set aside to cool down

40 g cake flour

105 g egg whites

1/16 tsp cream of tartar

45 g castor sugar

##### Whipped cream

200 g dairy cream, ≈35% fat, thoroughly chilled

1 tsp green tea powder



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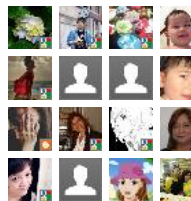
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1. **To make cake**, trim 5 mm thick corrugated cardboard to fit sides of 23 x 15 cm cake pan. Wrap each piece of cardboard in aluminium foil, shiny side facing out. Line bottom of 20 x 12 x 7.5 cm cake pan with 2 layers of parchment paper.



2. Preheat oven to 160°C. Measure ingredients for cake and prepare green tea as detailed above.

3. Whisk 10 g castor sugar with egg yolks till dissolved. Add corn oil. Whisk till just combined. Add green tea. Whisk till just thoroughly mixed. Sift cake flour into mixture. Whisk till just thoroughly mixed but small lumps are still visible.



4. Separately whisk egg whites till frothy. Add cream of tartar. Whisk till thick foam forms. Gradually add 45 g castor sugar whilst still whisking. Continue to whisk till firm peak stage.

5. Thoroughly whisk yolk mixture, which should be smooth now. Add half of egg whites. Mix with whisk till almost even. Add remaining egg whites. Mix with whisk till almost even. Scrape down and fold with spatula till just evenly mixed, banging mixing bowl against worktop 2-3 times.



6. Pour batter into 20 x 12 x 7.5 cm cake pan, slowly and from about 30 cm high. Jiggle pan till batter is level.

7. Place cake pan holding batter in 23 x 15 cm cake pan. Tuck cardboard between 2 pans. Bake till middle of cake doesn't make squishing sound when pressed gently, about 55 minutes.

8. Remove pans from oven. Remove cardboard and outer pan. Drop pan holding cake from about 30 cm high, 2-3 times. Invert pan onto wire rack. Leave till just cool.



9. As soon as cake is cool, slide knife along sides of pan. Unmould cake. Discard both layers of parchment paper.

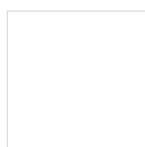
10. **To make whipped cream**, whisk cream till just thick enough to hold its shape. Add green tea powder. Whisk till evenly mixed and cream is dead stiff.

11. **To assemble**, cut cake horizontally with serrated knife or cake slicer into 2 equal halves. Set aside bottom half of cake. Invert top half so that cut side faces up. Spread with half of whipped cream. Top with remaining half of cake, cut side down. Spread with remaining whipped cream. Smooth top. Trim about 1 cm from 4 edges.

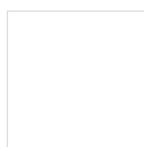


12. Transfer cake to serving plate. Refrigerate till ready to serve. Enjoy trimmings whilst waiting.

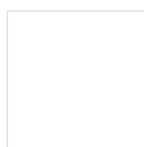
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Matcha Swiss Roll



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Pandan Kaya Cake

POSTED BY KT AT 11:58 AM 115 COMMENTS

LABELS: BAKED, CAKES, DESSERTS, JAPANESE, RECIPES, VIDEO RECIPES

115 Comments Kitchen Tigress

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RL · 2 months ago

Would this cake recipe do well for taro also? :)

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fadila nisa · 2 months ago

Hei thank you for sharing this recipe. Me and my family really like this cake. So delicious, fluffy, and the greentea fragrance is so refreshing!! Can you share tiramisu cake recipe? Btw i love this blog so much 🐱🐱🐱

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Sheena Ng · 2 months ago

Hi! There may I ask you preheat oven 160 c so bake how many minutes. Pls reply me.tq

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KT Mod → Sheena Ng · 2 months ago

This is an English blog. Please write in English.

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Sheena Ng → KT · 2 months ago

The oven preheat 160c so need bake how many minutes. Pls tq

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Katherine Tardivo · 2 months ago

I almost licked the screen by the way! Too delicious! &lt;3

^ | ▾ · Reply · Share &gt;



Katherine Tardivo · 2 months ago

Kitchen Tigress - Can you add green tea bags as a substitute for the powder? If so, how many bags should you use? Thank you!

^ | ▾ · Reply · Share &gt;



Wasp · 4 months ago

this was so delicious! I just lack the skills to make it as beautiful as yours... but I have a feeling I will be doing this more than once! Thanks! YUM!

^ | ▾ · Reply · Share &gt;



cfarrellsc · 5 months ago

Dear KT,

I'm new, as of today, to your blog. Very nice. Maybe I'm missing something, but is there some way to print your recipes without printing everything else on the page? Thank you.

^ | ▾ · Reply · Share &gt;



KT Mod → cfarrellsc · 5 months ago

I've added a print version. The link is in the blue box. I will add a print version for the other recipes . . . soon.

^ | ▾ · Reply · Share &gt;



CYN · 6 months ago

Hi KT,

TQ, its another successful cake adventure. The cake is light and soft.

need more practice on the laying of cream.. ;-(

I had to whip the cream a second time, as 1st attempt was bad (grainy and watery), i guess i was too excited and over-whipped the cream. Maybe i could save that for matcha ice cream instead.

Your recipes are awesome!!! TQ for spending all these effort in experimenting these recipes.





see more

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**Deskarina Mahardhika** • 6 months ago

hi KT, can i substitute corn oil with vegetable oil or melted butter?  
and is it fine if i bake the cake without put cakepan inside larger pan and carboard like  
your instruction?  
(sorry for bad english hehe)

^ | v • Reply • Share >



**Kriti Chaudhary** • 6 months ago

Hi...Can i use the same recipe to make green tea cupcakes?

^ | v • Reply • Share >



**Kriti Chaudhary** → Kriti Chaudhary • 6 months ago

???

^ | v • Reply • Share >



**Hannah Yan** • 7 months ago

hi KT. How high is the cake container? Thanks!

^ | v • Reply • Share >



**KT** Mod → Hannah Yan • 7 months ago

About 35 metres.

^ | v • Reply • Share >



**Ash** • 7 months ago

Hi KT,

What a lovely cake!! It was so moist and simply divine. Cant wait to try you other  
recipes. Thks for sharing.



^ | v • Reply • Share >



**Soo** • 9 months ago

Is the cake pan really inverted onto a wire rack to cool? Because when I did that, the  
bottom of the cake separated from the cake pan (as the 2 layers of parchment paper  
made the cake not stick to the pan) and compressed down onto the rest of the cake. The  
sides of the cake stuck nicely to the cake pan though. So after being fully cool, I  
removed the cake from the pan and got a cake with a nice top like in your photo but  
concave bottom.

^ | v • Reply • Share >



**KT** Mod → Soo • 9 months ago

Since you think I am not truthful, don't use my recipes.

^ | v • Reply • Share >



**Soo** → KT • 9 months ago

I wanted to clear my doubt on the upside down cooling since I got the

concave bottom problem. Not sure where have I gone wrong. I'll try baking longer than 55 mins to make it more stiff and see if that works out.

^ | v • Reply • Share >

 **KT** Mod → Soo • 9 months ago

You wanted to clear your doubt on my integrity. Yes, I got that. Now will you please get outta my blog? And stay out!

^ | v • Reply • Share >

 **kassie tan** → KT • 3 months ago

Oh mine. I was so close to trying ur recipe until i see how defensive and paranoid u are towards fellow bakers' questions and doubts. I know this is ur blog but since u wanted to share, please keep an open mind towards comments, esp when they are not even close to being unfriendly.

^ | v • Reply • Share >

 **Shireena Leong** → kassie tan • a month ago

I was thinking whether anyone else realised as well on the attitude of this blogger. But people do ask silly questions time and again so there are different tolerant levels for such questions I guess. Still going to use KT recipes but I will beware of asking any questions and I'm afraid I'm just asking for trouble for this comment.

^ | v • Reply • Share >

 **KT** Mod → kassie tan • 3 months ago

kassie tan, my video shows the pan is inverted. The caption for the video says the pan is inverted. My written recipe also says the pan is inverted. Yet Soo asked if the pan is really inverted. She was essentially saying, "Are you lying?" What do you think I should have done? Tell her for the fourth time the bloody pan is really, really inverted?

^ | v • Reply • Share >

 **Cookies** → KT • 8 months ago

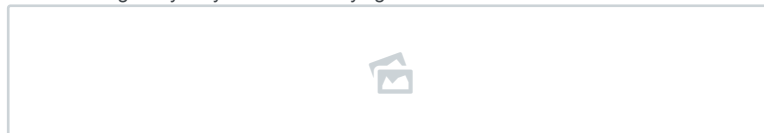
Chillax KT! I think he was just wondering whether that was really a wired rack or if it was something else! :) i dont think he was doubting you, i think he just wanted to make sure that he was following your recipe correctly :) hope this cleared up some misunderstandings (=° ω °)/

2 ^ | v • Reply • Share >

 **Xcheid** • 9 months ago

Hi, thanks for your great recipe, the cake tasted wonderful! I've made it twice now. The last time I made it with a friend, there was some confusion over which cake tin size to use, and as a result we had to make do without the use of foil-wrapped cardboard. My friend suggested putting the cake tin in a larger pan with about slightly less than 1cm of water in the latter. I'm not sure if it's a fluke and we got lucky, but this time our cake had no cracks in it.

Disclaimer: Had no intention of altering the recipe, but I was intrigued by the results, and am wondering if anybody could shed any light on this.



^ | v • Reply • Share >

 **Mochin Anko** → Xcheid • 19 days ago

I guess it's the same as when you bake a cheesecake: to stop the top from cracking/splitting, you place the pan (with batter) in a (larger) water bath. It's probably to help with the moisture distribution, as well as to stop the bottom of the cake from getting too brown (some people, for example my grandmother, don't like their cakes too brown). You could try baking it again but this time not using a water bath but simply placing a bowl of hot/boiling water beside it, and see how that goes.

:)

^ | v • Reply • Share >

 **ddamsel** • 9 months ago

made it, one of the softest cake i have ever eaten. Your recipes are the only ones which gave me successful results always.

^ | v • Reply • Share >



**amy** · 10 months ago

Why do you card board around your cakes? Would a water bath be good?

^ | v · Reply · Share >



**Joyce Ho** · a year ago

Made my matcha cake today. It's super soft and not too sweet. Thank you

^ | v · Reply · Share >



**Sake Soju** · a year ago

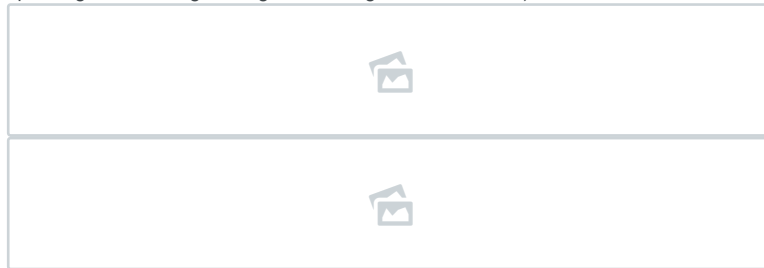
Thank you for sharing this and the video. I followed all instructions , ingredients, etc and the cake is really soft and fluffy! First attempt! I didn't whip the cream but just cut and ate the cake on its own. This is my first time trying your recipe and I must try others!  
\*thumbs up\*

^ | v · Reply · Share >



**Tpham** · a year ago

Hi KT, I watched many tutorials and recipes of making Greentea cake and I decided to try yours because u mentioned how urs is different from others (soft and fluffy). Its very helpful and nice of u when you share the recipe and also the result how the cake will be turned out. We (beginning cake makers) then could have a sense if we made it right or not. My first time and its wonderful. Cake is not dry but soft and yummy. Still I do not have heavy whipped cream so I didnt do that part. I will try it next time. Thanks alot for spending time cooking, baking and sharing with us. Love u :)



3 ^ | v · Reply · Share >



**SalTatt** · a year ago

Hi KT, thank you so much for posting this recipe. I love your precision and your expertise, the background info you gave for this recipe was really helpful to me as I've never used matcha before in baking. I've just baked the cake and it's come out great - can't wait to share it with my family tomorrow. Will definitely be back to your blog to try some more recipes x

^ | v · Reply · Share >



**Cinta** · a year ago

Hi, can i use matcha latte powder? The matcha that has already been mixed with sugar and cremer. Pure matcha is expensive here >,<

^ | v · Reply · Share >



**Carol** · a year ago

It's such just an enjoyment just by watching the videos! I can't wait to make the cakes following your recipe, I have been an amateur of baking and I love it! Thank you for sharing your knowledge of baking with us! Love!

^ | v · Reply · Share >



**Mirta Maidana** · a year ago

hola me gusta mucho esta página dado que yo me dedico a hacer tortas ARTESANALES para vender esto es otro ingreso que tengo porque soy jubilada, muchas gracias y que DIOS los bendiga.-

^ | v · Reply · Share >



**Ann** · a year ago

Hi KT, thank you very much for the recipe! I tried it yesterday and the cake turned out beautifully. However, I had some difficulty whipping the cream to "dead stiff" like you did. I used UHT 35% fat whipping cream. But as I whipped it, it gradually turned into a watery mix of butter chunks and matcha powder... This is probably because my technique is wrong... but do you have any suggestion as to what kind of whipping cream I should use? Maybe if the fat content is higher, it will be easier for the cream to reach the "dead stiff" stage like you did? Thanks again!

^ | v · Reply · Share >



**Mochin Anko** → Ann · 19 days ago

You over whipped it! Do go to you tube and watch a video on how to whip cream, it'll help you tremendously. 35% fat is perfectly fine!

^ | v • Reply • Share >



**Rita Sg** • a year ago

Hi KT...I luv ur recipes especially your chocolate swiss roll. It was a hit! I'd now like to bake a matcha swiss roll and wondering if I could use this recipe? Thanks for sharing!!!

^ | v • Reply • Share >



**Gaby** • a year ago

Hello! I really love your recipes! In the cake recipes you use cake flour.. and my question is if I can use all purpose flour instead?? Thank you very much :) xo

^ | v • Reply • Share >



**Abigail** • a year ago

Hello! I really really want to make this green tea cake but I don't know the the grams measurements. Can you convert the recipe into cups/tablespoons/teaspoons? Thanks :)

5 ^ | v • Reply • Share >



**KT** Mod → Abigail • a year ago

No, you don't really want to bake this cake. If you did, you would convert the measurements yourself or use a scale. Oh hang on, you don't know gram measurements. What is there exactly to not know?

31 ^ | v • Reply • Share >



**Andrea** • a year ago

Hi! Will like to find out can i do water bath instead of the cardboard method?

2 ^ | v • Reply • Share >



**Eso** • a year ago

My gosh. I'm convinced that, if anyone is not of this world, it's you KT! I tried this recipe out but I was CONVINCED nothing good would come of it because a) I was too lazy to find pans and do the cardboard thing and b) I messed up on quite a few measurements (starting from the VERY beginning with too much water and breaking an egg yolk). Despite ALL odds the cake that I have sitting on my counter IS, in fact, a cake, and it looks INCREDIBLY soft. I've never had such good results on something I was convinced would be an epic fail! I'm just... oh my gosh!

^ | v • Reply • Share >



**Cocoo Mo** • a year ago

hi KT, what is the substitution for cake flour?

1 ^ | v • Reply • Share >



**Onlyonegoodstrawberry** • a year ago

Hi KT. I followed the recipe to the T and the cake turned out lovely. A wonderfully springy sponge with a nice dose of matcha, a touch of sweetness, and the creamy light whipped cream frosting. Quite the delight! Thank you for the recipe!

^ | v • Reply • Share >



**ONEIL from Msia** • a year ago

KT, one consistent ingredient I found in all your cooking is humour.

10 ^ | v • Reply • Share >



**Susan** • a year ago

Do you use self raising or plain cake flour? I am in the UK and unfamiliar with whether just saying 'cake flour' means plain cake flour or self raising. Thanks.

6 ^ | v • Reply • Share >



**KT** Mod → Susan • 8 months ago

Hi Susan, I use plain cake flour that's 7.5% protein.

^ | v • Reply • Share >



**Val** • a year ago

Thank you so much for this recipe and the very informative accompanying video. I've tried this recipe twice in two days and it has been fairly successful both times. The one thing I wasn't too successful at achieving was the whipped cream. After whipping to soft peaks and adding in the GTP, I managed to over whip 2 packets of whipping cream and ended up with lots of fresh green tea flavoured powder. :) I figured I shouldn't try whisking it with as much gusto as you do in the video (guess I underestimated my arm strength!) and the third packet just about made it, although not with the same uniformity of colour as yours. Will continue trying but just thought I would leave a note on the quality of the recipe. Thanks again.


^ | v • Reply • Share >

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
### Strawberry Shortcake

137 comments • 2 years ago

 **KT** — Since you ask, I'll tell you. Point 1:  
To let you know you are mentally ill. If you  
were mentally sound, you wouldn't ...


### Orange Chiffon Cake

83 comments • 2 years ago

 **Kamal** — Hi KT, I made OCC today ...  
taste great ... texture' good.. however  
when took it out of oven & inverted it... ...


### Swiss Roll

110 comments • a year ago

 **Lola Ferrarium** — This recipe is  
wonderful! I made a thinner version &  
made it into a log cake!

### Honey Castella Cake

89 comments • 2 years ago

 **Weixuan** — Hi, May I ask if it is a MUST to  
use the cardboard? Can I just bake it  
without using the card board?

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