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## Matcha Castella Sponge Cake

Castella, or Kasutera, or Kastera (in Japanese カステラ), is a popular Japanese sponge cake made with egg, sugar, flour and ...



The Matcha House Europe

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### Ingredients

6 servings

### Steps

90 minutes + one night

4 eggs (L) (high quality)(room temperature)

150 g sugar

4 tablespoons honey

50 ml boiling water

194 g bread flour

6 g Chlorella Matcha

Mold 20cm x 11cm x 7cm

1 Preheat the oven to 180°C.

2 Sift flour and Matcha tea together.

3 Place baking paper in the mold.

4 Beat the eggs with electric mixer for 2 minutes. Add sugar and beat more 8 minutes (total 10 minutes, on high speed).



5 Combine the honey and hot water.

6 Add honey to 4. and beat 2 minutes more (on medium speed).



7 Add the powders and beat for 2 more minutes (on medium speed).

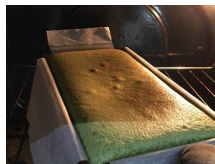


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- 8 Pour the dough into the mold.



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- 9 Drop the mold on the table from 10 centimeters high a few times. If you see bubbles raise, remove them by going over the surface with the spatula.

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- 10 Place the mold on the centre shelf of the oven and bake for 10 minutes at 180°C until the top has a rich golden brown.



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- 11 Lower the temperature to 160°C. Place the mold on the low shelf of the oven and continue baking about 50 - 60 minutes at 160°C.

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- 12 Take the kastera out from the mold and turn the cake over onto a flat plate.



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- 13 While it is still hot, wrap the cake with plastic wrap.



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- 14 Keep in the fridge wrapped overnight (important! You should not eat kastera on the same day).

- 15 The next day you can finally cut your Kastera and serve! Enjoy!



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- 16 Chlorella matcha.  
<https://thematchahouse.com/en/matcha/19-Chlorella-Matcha-100g.html>

