



Green Tea Pound Cake

2 eggs
1 cup flour
2/3 cup sugar
½ cup butter
2 tsp maccha (green tea powder)
½ tsp baking powder

Preparation:

1. Cream butter in a bowl. Add sugar into the butter and mix well.
2. Gradually add beaten eggs and stir well.
3. Sift flour, baking powder and green tea powder together, and then add the flour mix to the egg mixture.
4. Pour batter into a greased loaf pan and bake in pre-heated oven at 180°C for about 30 - 40 minutes or until skewer comes out clean when inserted into centre of cake.
5. Turn out onto wire racks to cool. Once cool slice, serve & enjoy..... 😊