

## Matcha Chiffon Cake

Yield: 6-in chiffon cake pan

(A)

3 egg yolks

10g sugar

30g vegetable oil

40g water

1 tsp matcha powder, mix with 1 tbsp hot water

(B)

60g cake flour, sifted

(C)

3 egg whites

30g sugar

Preheat oven to 340F.

Whisk egg yolk with sugar until slightly pale yellow.

Add in oil, water, salt and matcha paste. Mix well.

Add in cake flour and whisk well.

In another bowl, beat egg whites until foamy. Gradually add in sugar and beat until stiff peaks.

Gently fold the meringue into the yolk batter in 3 batches.

Bake in the preheated oven for 50-55 mins or until a skewer inserted comes out clean. Baking time and temperature is for reference only. Please adjust accordingly to individual oven.

Once cooked, immediately invert upside down to cool.

Carefully remove from the pan and slice to serve.

Submitted by: Donna H. (Seattle, WA)