



These cupcakes are adapted from a recipe by ChikaLicious Dessert Bar in New York City. Martha made this recipe on episode 508 of Martha Bakes.

INGREDIENTS

1/4 teaspoon baking soda

1 cup cake flour

5 teaspoons matcha, plus more for garnish

3/4 cup sugar

1/2 cup milk, room temperature

1/4 teaspoon salt

1/2 teaspoon baking powder

4 tablespoons (1/2 stick) unsalted butter, room temperature

1 large egg

Green Tea Buttercream- Recipe to follow

Green Tea Ganache – Recipe to follow

DIRECTIONS

1. Preheat oven to 350 degrees. Line a standard 12-cup muffin tin with paper liners. In a small bowl, sift together flour, salt, baking soda, baking powder, and matcha.
2. In an electric mixer fitted with paddle attachment, cream together butter and sugar on medium-high speed until light and fluffy, 3 to 5 minutes. Add egg and mix on medium until combined, scraping down sides of bowl as needed. Reduce speed to low. Add flour mixture and then milk, mixing until just combined.
3. Divide batter evenly among lined cups, filling each about halfway. Bake, rotating halfway through, until cupcakes spring back to touch and a cake tester inserted in centers comes out clean, about 16 minutes. Let cool in tin 5 minutes, then transfer cupcakes to a wire rack to cool completely.
4. Fill a pastry bag fitted with a small round tip (Ateco #801) with green tea ganache. Pipe about 1 tablespoon ganache into center of each cupcake. (Reserve leftover ganache to decorate cupcakes.) Fill another pastry bag fitted with a large plain-round tip (Ateco #809) with green tea buttercream. Pipe a dollop of buttercream onto top of each cupcake. Sift a small amount of matcha onto half of each cake. Pipe a squiggle on each cupcake using reserved ganache. Store cupcakes overnight in an airtight container at room temperature or refrigerated for up to 3 days. Bring to room temperature before serving.

Makes 12 cupcakes

Green Tea Buttercream

A basic buttercream gets an earthy infusion with the addition of fragrant matcha powder. Martha made this recipe on episode 508 of Martha Bakes.

Makes about 2 cups, enough for 12 cupcakes

INGREDIENTS

1 cup sugar

2 sticks (1 cup) unsalted butter, room temperature

1 teaspoon matcha, to taste

DIRECTIONS

1. Prepare an ice bath. Combine sugar and 1/2 cup water in a small saucepan. Cook, stirring occasionally, over medium-high heat until sugar is dissolved, 3 to 5 minutes. Transfer syrup to ice bath, stirring occasionally, until syrup is cool to touch, 15 to 20 minutes. (Syrup can be stored in the refrigerator for up to a week.)
2. In an electric mixer, cream butter on medium-high until light and fluffy, 3 to 5 minutes. While mixing, slowly add syrup into butter and continue mixing on medium-high until mixture comes together, scraping down sides of bowl as needed. Reduce speed to low and add matcha. Store buttercream at room temperature if using the same day, or refrigerate in an airtight container for up to 3 days. Bring to room temperature before using.

Green Tea Ganache

The vanilla notes found in white chocolate enhance the natural flavor of green tea. Martha made this recipe on episode 508 of Martha Bakes.

Makes enough for 12 cupcakes

INGREDIENTS

5 ounces white chocolate, coarsely chopped

3 tablespoons heavy cream

2 teaspoons matcha

DIRECTIONS

1. Combine white chocolate and cream in a heatproof bowl set over a saucepan of barely simmering water. Heat, stirring occasionally with a rubber spatula, until chocolate is almost completely melted. Remove from heat and continue to stir until remaining chocolate is melted and mixture is thoroughly combined.
2. In a small bowl, combine matcha with cold water, adding one teaspoon at a time to reach same consistency as white chocolate ganache. Add green tea mixture to ganache; stir until incorporated. Cool to room temperature, stirring occasionally. If ganache remains too loose to pipe, briefly stir over an ice bath until thick enough to pipe, being careful not to let it become too firm.



Matcha Green Tea Cookies

The addition of green tea leaves and matcha add a fragrant, floral-note to these shortbread-like cookies. Martha made this recipe on episode 508 of Martha Bakes.

INGREDIENTS

2 cups all-purpose flour, plus more for dusting
1 tablespoon matcha
2 sticks (1 cup) unsalted butter, softened
2 tablespoons finely ground green tea leaves (from about 8 tea bags)
1/2 teaspoon salt
1/2 cup plus 2 tablespoons confectioners' sugar

DIRECTIONS

1. Whisk together flour, tea, matcha, and salt in a small bowl. Cream together butter and sugar in a mixer bowl on medium until pale and fluffy, about 3 minutes. On low, slowly mix in flour mixture until just combined.
2. Divide dough in half. Transfer each half to a piece of parchment paper; shape into logs 1 1/4 inches in diameter. Roll each log in parchment, pressing a ruler along edge of parchment at each turn to narrow log and force out air. Freeze 1 hour.
3. Preheat oven to 350 degrees. Unwrap frozen logs and slice 1/4 inch thick. Place an inch apart on parchment-lined baking sheets. Bake until edges turn golden, 13 to 15 minutes. Let cool on baking sheets on wire racks.

Makes about 7 dozen cookies