



green tea cupcakes with black & white frosting

from Elle A Cooking @ Home

prep time: 30 min
cook time: 20 min
ready in: 2 hr

servings: 12 cupcakes

ingredients:

For the Green Tea Cupcakes:

- 1 1/4 cups all-purpose flour
- 2 tablespoons ground almonds
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- pinch of vanilla powder, optional
- 1/2 cup (1 stick) unsalted butter, softened
- 3/4 cup sugar
- 1 tablespoon packed matcha green tea powder
- 2 large eggs
- 1/2 cup milk

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For the Black & White Frosting:

- 1 1/4 cups cream
- 1 tablespoon sugar
- 2 ounces white chocolate, chopped
- 1/4 teaspoon unflavored gelatin
- 2 teaspoons water
- 2 tablespoons black sesame powder

directions:

For the Green Tea Cupcakes:

Preheat the oven to 350°F. Line a standard 12-cup muffin tin with paper liners.

In a mixing bowl, whisk together the flour, ground almonds, baking powder, salt and pinch of vanilla powder, if using. Set aside.

In a separate mixing bowl, whisk together the sugar and matcha green tea powder until well-combined. Set aside.

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In the bowl of a stand mixer with the paddle attachment, beat the butter on medium speed until smooth, about 30 seconds. Add the green sugar mixture and beat until light and fluffy, another 3 minutes, on low speed first and then increasing the speed to medium.

Add the eggs, one at a time, beating until well-combined after each addition, and occasionally scraping down the sides of the bowl as necessary.

Add 1/3 of the flour mixture and beat on low speed just until incorporated. Add 1/3 of the milk and beat until just incorporated. Repeat, alternating between flour and milk until everything has combined, scraping down the sides of the bowl as necessary and being careful not to over mix the cupcake batter.

Divide the batter among the cupcake liners, filling about 3/4 full. Bake cupcakes until tops spring back when gently touched and tester inserted into the center comes out clean, about 20-23 minutes. Let cupcakes cool slightly in the muffin tin. Once cool enough to handle, carefully remove cupcakes from the muffin tin and let cool completely on a wire rack before frosting.

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For the Black & White Frosting:

In a small mixing bowl, add 2 teaspoons water and sprinkle on the gelatin. Let stand until softened, about 5 minutes.

Meanwhile, in a small saucepan, bring 1/4 cup cream and sugar to a simmer, whisking often to melt the sugar. Remove from the heat and whisk in the softened gelatin until completely dissolved. Add in the white chocolate and whisk until smooth. Let cool to room temperature.

In a large mixing bowl, beat the remaining cup of cream to soft peaks. Scoop up 1/2 cup of the whipped cream and gently whisk into the white chocolate mixture.

Add back the lightened white chocolate mixture to the bowl of whipped cream and sprinkle on the black sesame powder. Gently fold to incorporate both the white chocolate and black sesame. Refrigerate until cold, at least 1 hour and up to 3 hours.

Using a pastry bag fitted with a large tip, pipe frosting onto cooled cupcakes. (Alternatively, top each cupcake with 2 tablespoons of frosting and use a small icing spatula to swirl the frosting over the top.) Enjoy immediately or chill in an airtight container up to a day.

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