

Matcha (Green Tea) Chiffon Cake Recipe

Written by Administrator
Monday, 24 June 2013 21:15



If you have read our post on " [How Chiffon Cake Works? The More You Want to Know About Chiffon Cake](#) ", I am sure you have very clear idea on this cake. How it works, what causing the cake rise, to what extend should your egg whites form, how to prepare the pan, oven setting so more.

Among all my chiffon cakes (exclude those failed one), I would like to share on Matcha (green tea) chiffon cake recipe first. It was my first (so-called) successful chiffon cake after my hard pray to God. It was my big motivation after failure that caused big dissapointment on last [black sesame chiffon cake](#)

. It gave me courage to bake more chiffon cakes after "pass this difficult test".

Ingredients:

5 egg yolks (about 85g)
20g sugar
85g water
1tsp vanilla essence
70g corn oil
120g cake flour
1tsp matcha (green tea) powder

5 egg whites (about 200g)

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90g sugar
1/2tsp cream of tartar

Method (step by step picture [here](#))

1. Add sugar into egg yolks, immediately whisk with hand whisk until pale and light.
2. Add in corn oil, mix well.
3. Add in water and vanilla, mix well.
4. Sift in flour and matcha powder, stir until well combined. You will get a thick mixture now.
5. Whisk egg white with electrical hand mixer at low speed until big bubbles form, add in cream of tartar.
6. Continue whisk from medium to high speed until small bubbles form (egg white is foamy and white in color now).
7. Slowly add in sugar in few badges, continue whisk at high speed until soft peak formed.
8. Add 1/3 of meringue into egg yolk mixture, mix gently with hand whisk until well combined. You will get a light mixture.
9. Change hand whisk to rubber spatula, fold in 1/2 of the remaining meringue. GENTLY fold with egg yolks batter until 50% combined (you will still see white meringue now).
10. Add all remaining meringue and fold GENTLY with spatula again until well combined (your mixture should be very light and volume now).
11. Pour batter into chiffon pan. Using satay stick / chopstick, run around baking pan side and then draw curly pattern all the way in the middle and bang pan on counter top to remove big bubbles. Level the surface and bake in preheated oven at 160C with fan forced for 45 minutes or until cooked.
12. When cooked, remove from oven and invert chiffon pan immediately to prevent shrinkage. The pan must remain inverted until fully cool.
13. To remove chiffon cake from pan, carefully run the pan outer, inner and bottom side with thin spatula or knife. Invert pan to remove cake on big serving plate.
14. Enjoy!

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How about dipping with half boil egg?

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