



MATCHA GREEN TEA CAKES WITH RASPBERRIES

Makes about 10

90g soft butter
75g sugar
2 eggs
125g flour
2 tsp baking powder
50g ground almonds
50ml milk
2 tsp matcha tea powder
100g raspberries

1. Preheat the oven to 180°
2. Beat the butter and sugar in a bowl until creamy. Add the eggs and continue to beat. Gradually add the flour and baking powder, then the almonds.
3. Heat the milk in a saucepan, remove from the stove and add the matcha tea powder. Leave to soak for 3 minutes, then beat it all to remove any remaining clots. Add the matcha milk to the dough and incorporate well.
4. Distribute the mix between 12 muffin or cannelé molds and top each with a couple of raspberries. Bake for about 25 minutes.