

Green Tea Steamed Cake

Prep time

10 mins

Cook time

15 mins

Total time

25 mins

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Serves: 4 Steamed Cakes

Ingredients

- 1 large egg
- 1 Tbsp. canola oil
- 1 Tbsp. honey
- 3 Tbsp plain regular yogurt
- 1½ Tbsp. sugar
- ½ cup all-purpose flour
- 1 tsp. baking powder
- 1 tsp. [green tea powder \(matcha\)](#)
- [Anko \(sweet red bean paste\)](#) for garnish (optional)

Instructions

1. Wrap a frying pan lid with a kitchen towel. This will prevent condensation from falling onto the cakes while steaming.
2. Place four empty ramekins in the pan and pour water into the frying pan to halfway up the exterior of the ramekins. Take out the ramekins, cover the pan with the lid, and bring water to a boil.
3. Place a cupcake liner inside.
4. In a medium bowl, add the egg and oil and whisk well.
5. Add the honey and yogurt and mix well.
6. Add the sugar and mix thoroughly.
7. Sift the flour and baking powder together and add into the egg mixture.
8. Sift the matcha powder and fold until powder is well incorporated into the batter.
9. Pour the batter evenly into four cupcake liners.
10. When the water starts to boil, place the ramekins inside the pan.
11. Cover with the lid and steam over medium-low heat for 12-14 minutes.
12. To test if the steam cake is ready, insert a skewer in the center of the cake and see if it comes out clean without wet batter. Do not overcook as the cakes will become hard. Remove the ramekins from the pan and serve with sweet red bean paste.

Notes

These glass ramekins are from [Pyrex](#).

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