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MATCHA BUTTERCREAM

YIELD: Makes enough to fill and ice a 10-inch (25-cm) cake

Ingredients

- 8 egg whites (about 1 cup/240 g)
- 1 cup (200 g) granulated sugar
- Pinch of salt
- 3 cups (675 g) unsalted butter**, at room temperature
- 1 cup (120 g) confectioners' sugar, sifted
- 1 tablespoon pure vanilla extract
- 4 tablespoons matcha green tea powder

***Tip: In warmer climates/seasons you will want to change the amount of butter to 2 cups (225 g) and add 1½ cups (276 g) of vegetable shortening to the buttercream. This will give more stability when the weather is hot.*

Preparation

1. Over a double boiler with the bottom of the pan not touching the water, heat the egg whites, granulated sugar, and salt, whisking constantly, until all the sugar is dissolved. Heat this slowly so you don't cook the eggs.
2. In a stand mixer fitted with the whip attachment, whip the mixture on high speed until firm peaks form and the mixture is completely cool, about 5 minutes.
3. Turn the mixer to medium speed and add the room-temperature butter—a little bit at a time—until the mixture comes together. Note: You may not need all of the butter.
4. Add the confectioners' sugar and vanilla and mix on low speed until incorporated.
5. Melt a small amount (about ½ cup/120 ml) of the finished buttercream in the microwave for 10 seconds.
6. Add the matcha green tea powder to the melted buttercream and whisk to incorporate. This should form a smooth paste.
7. Add the paste to the rest of the buttercream and mix on low until fully incorporated.