

Easy Matcha Cake Using the Rice Cooker



Ingredients

Pancake mix	200g
Matcha powder	2 tbsp.
Milk	125ml
(Soy Milk, Almond Milk, etc.)	
Egg	1
Honey	1 tbsp.
Sugar	2 tbsp.
Vegetable Oil	2 tbsp.
(or use any oil you'd like)	

Decorations

White Chocolate	100-140g
Kiwi Fruit	2
Mixed berries	50 g

You can decorate the cake with anything you'd like. For a more Japanese taste, sweet azuki beans and whip cream are a good choice!

Instructions:

1. Add the egg, milk, vegetable oil, sugar and honey to the mixing bowl and beat them together.
2. Sift pancake mix and matcha powder into the bowl and mix them well using a spatula.
3. Grease the inner pot of the rice cooker first then pour the mixture in and start cooking for 45-50 min.
(If your rice cooker has pre-set selections, choose the “Brown Rice” feature. If you do not have that option, select the “White Rice” feature.)
4. Once it is done, insert a toothpick in the cake to make sure it is completely cooked all the way through. If the toothpick comes out clean, the cake is ready. If it comes out wet, press “start” again and cook for another 10-15 min.
5. Leave the cake inside the rice cooker until it cools down (10-15 min.) and transfer it to a plate to decorate.
6. Place white chocolate in a small bowl fitted over a medium bowl containing boiling water half way up. Gently stir the white chocolate until it melts.
7. Pour it on top of the cake and spread it using either a spatula or spoon.
8. Peel the kiwi fruit and cut it into thin circular slices. Place the thin sliced kiwi fruit around the edge of a circle.
9. Place the mixed berries in the center of the kiwi fruit and enjoy!

(2)



(3)



(5)



(7)



(8)



(9)

