

Chocolate Matcha Butter Mochi Cake

Ingredients

6 T Unsalted Butter (melted and cooled)
1 1/2 c Sweet Rice Flour
1 t Baking Powder
1/2 t Kosher Salt
2 T Matcha (sifted)
2 Eggs
14 oz Condensed Milk
1 t Vanilla Extract
1 1/3 c Heavy Cream
4 oz Semi-Sweet Chocolate Chips

Instructions

1. Spray a 9-inch cake pan with cooking spray and set oven rack to the middle. Preheat oven to 350 degrees.
2. In a medium bowl whisk sweet rice flour, baking powder, salt, and matcha. Set aside.
3. In a bowl of a standing mixer, add eggs and butter. Using a whisk attachment whip them until pale and emulsified, about 30 seconds. Add condensed milk, vanilla and 1 cup heavy cream and whisk until smooth.
4. Add the dry ingredients and whisk until smooth and thick. Scrape batter into prepared pan and smooth surface.
5. Bake until cake starts to pull away from the sides, top and edges are golden, and a tester inserted comes out clean, about 35-45 minutes.

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Transfer pan to a wire rack and let cool for 5 minutes. Turn cake out onto rack; let cool completely. Place on serving plate.

6. Place chocolate in a small bowl. Bring 1/3 cup heavy cream to a boil in a small saucepan.

Immediately pour over chocolate; let sit for 15 seconds then stir until ganache is smooth.

7. Evenly pour ganache over top of cake, spread ganache to the edges. Let the ganache set for 2 hours. Prior to serving dust matcha over the top.