

Dalgona Matcha

Ingredients

- 1 1/2 t Matcha Powder
- 2 T Powdered Sugar
- 1/2 c Coconut Cream
- 1 1/2 c Milk
- 10 Ice Cubes

Instructions

1. Chill the stand mixer bowl and whisk attachment in the freezer for about five minutes.
2. In the bowl, add in your coconut cream. Turn the mixer on low and gradually move it to high, whip the coconut cream until thick and creamy and smooth.
3. Sift in the matcha and add the sugar. Whip again on medium-low until just combined, scraping down the sides.
4. Take out 2 tall glasses. Add 5 ice cubes to each and pour 3/4 cup of milk into each glass. Spoon the whipped matcha on top of both cups. Using your spoon or straw, stir vigorously to swirl it into your milk to combine thoroughly.