

Green Tea Desserts

Green Tea Cheesecake

1/2 cup sugar

1 Tbsp. MATCHA powder*
1 envelope (0.25 oz) unflavored gelatine powder
1 (8 oz) package cream cheese, softened
1 cup sour cream
1 teaspoons vanilla

1. Combine sugar, MATCHA powder, and gelatine in medium bowl. Add boiling water; stir 5 minutes or until gelatine is completely dissolved.
2. Beat cream cheese, sour cream, and vanilla in large bowl with mixer until blended. Gradually beat in gelatine mixture.
3. Pour into 5 8oz glasses.
4. Refrigerate 3 hours or until firm. Serve topped with whipped topping, if you wish.

*HOJICHA Cheesecake: Use Hojicha powder instead of MATCHA powder. Substitute 1 cup sour cream with 1 (8 oz) package cream cheese (2 8 oz packages total). Stir 2 Tbsp. maple syrup and 1/4 tsp. Five-spice into gelatine mixture.

Green Tea Ice Cream

By Yarrow Park, Pacific Way Natural Foods

This is an easy & delicious green tea ice cream recipe. Using an electric home ice cream maker and generally following directions for making ice cream. This recipe is for a 4 qt machine.

1. Combine 4 qts. of whole cream with 10g of Edible Green® green tea powder (1/4 of 40g foil pack of Edible Green® green tea powder, or 1/2 of 20g - 40 cup tin). Matcha can be used instead of Edible Green®. 5 tsp. powder is 10g.

Do not be concerned if tea powder "clumps," just mix and the powder will disperse evenly as the ice cream is made.

2. Add sweetener, this recipe suggests xylitol (diabetic friendly) 1-2 cups according to taste.

Enjoy! And thanks, Yarrow for sharing your recipe.

Ingredients:

1/4 cup (or 3 Tbsp.) MATCHA powder, Edible Green® powder, or Uji Matcha powder--we recommend Uji Matcha for the best taste!

2 cup Heavy Cream

1 can (14 oz) Condensed Milk

Green Tea Ice Cream – The Simplest, Tastiest

1. Put all the ingredients in a bowl.
2. Using an electric mixer, whip it on high speed until soft peaks form.
3. Cover tightly and freeze until ready to serve, about 8 hours.
4. If it's too hard to scoop, run ice cream scooper under some warm water before each scoop. If the container is microwavable, you can microwave icecream for 5 seconds to soften it up a little.

Note 1: To make "Matcha Mint Ice Cream", just substitute matcha in the recipe with "**Matcha Mint powder**".

Note 2: This recipe also makes a wonderful **Chai Ice Cream!** Use **Edible Chai™ powder**, instead of Matcha in the recipe. Edible Chai™ is made with organic rooibos tea, and caffeine free and gluten free.

YouTube Instructions:

www.youtube.com/watch?v=ueUzotm7njc

Great for Christmas and St. Patrick's Day!

Green Tea Cookies

Cookie Dough:

1/3 cup unsalted butter
1/3 cup shortening or solid coconut oil
3/4 cup sugar
1 teaspoon baking powder
1 egg

1 teaspoon coconut milk powder or cream part of coconut milk (you do not need this if you used solid coconut oil instead of shortening)
2 cups flour
2 teaspoons Edible Green® or MATCHA green tea powder

Frosting (optional):

1 cup powdered sugar
Lime juice and finely ground lime peel taken from 1 lime
1/2 cup chopped pistachios

1. Beat 1/3 cups unsalted butter and 1/3 cup shortening or solid coconut oil. Add 3/4 cup sugar and 1 teaspoon baking powder. Beat till combined.

2. Beat in 1 egg and 1 teaspoon coconut milk powder/cream, if you used shortening instead of solid coconut oil. Stir in 2 cups flour and 2 teaspoons Edible Green® or MATCHA green tea powder. (You will need to mix the dough with hand until butter/shortening/oil becomes soft and bind the dough together.)

3. Roll half of the dough on a lightly floured surface to 1/4 inch thick. Using a 3 to 4 inch biscuit cutter, cut into rounds. (Or, use a Shamrock shaped cookie cutter for St. Patrick's Day as shown in the following picture.) Place on ungreased cookie sheet. Bake in a 375 °F oven for 7 to 8 minutes.

4. Make frosting. (This is optional--the cookies are delicious with or without frosting.) Mix lime juice and finely ground lime peel from a lime with 1 cup powdered sugar.

5. Frost the cooled cookies with the powder sugar mixture and sprinkle with chopped pistachios.

Gluten Free Cookies

1 cup brown rice flour
1/4 teaspoon salt

1/4 cup (or 70g) organic cane sugar
4 tablespoons safflower oil
1 egg, large
1 tsp. vanilla extract
2 tsps Edible Green® (decaf or regular)

1. In a large mixing bowl, stir together brown rice flour and salt,

2. In a small mixing bowl, whisk together safflower oil, egg, and vanilla extract.

3. Add wet ingredients to dry ingredients, and mix until well combined.

4. Shape dough into a 10" long log with 2" diameter and wrap it tightly with plastic wrap. Chill shaped dough in freezer for at least 3 hours. (Could be prepared the day before as well. You could keep the dough in freezer for a week or so in a Ziploc bag along with the plastic wrap.)

5. When dough is ready to bake, preheat oven to 350 degrees.

6. Lightly grease 2 baking sheets.

7. Cut cookie dough into 1/2" thick slices. Place 1" apart on prepared baking sheets.

8. Bake for 12 to 15 minutes, or until cookies are light brown underneath but tops are not brown.

9. Transfer baked cookies to wire racks to cool before serving.



Shape "gluten free green tea cookies" like "shamlock" for St. Patrick's Day!



Green Tea Rosemary Cookies - Dairy Free & Egg Free

1/4 cup Brown Sugar

1/4 cup Olive Oil

1/2 cup Whole Wheat Flour

1/4 cup Spelt Flour

1/4 cup corn Starch or Corn Flour

1 tsp. Baking Powder

2 tsp. Edible Green powder or Matcha

1 tsp. Rosemary

Preheat oven to 350 degrees F.

Mix Olive Oil and Brown Sugar together till smooth.

Add the rest of the ingredients to the oil and sugar mixture.

Grab the mixture with a spoon / melon scooper and shape it into a ball / disk of 1" diameter.

Lay the balls / disks 1" apart on an ungreased cookie sheet.

Bake in the oven about 8-10 minutes.

Forest Green Pound Cake

Enjoy the softest, moistest, richest flavor!

1/2 cup butter

1 cup sugar

3 eggs

1/2 cup sour cream

1+1/2 cups flour

2 tsp. Edible Green® green tea powder

2 tsp. coconut milk

1/4 tsp. baking powder

1/8 tsp. baking soda

Frosting:

1 cup powdered sugar

Lime juice taken from 1 lime

1 Table spoon melted butter

1. Beat 1/2 cup butter until creamy.

2. Add 1 cup sugar until fluffy and very light.

3. Add 3 eggs and 1/2 cup sour cream to the butter and sugar mixture until smooth.

4. In a separate bowl, combine 1+1/2 cups flour, 2 tsp.

Edible Green® green tea powder, 2 tsp.

coconut milk, 1/4 tsp. baking powder, and

1/8 tsp. baking soda.

5. Add dry mixture to the butter mixture and mix just till combined.

6. Pour batter into greased and lightly floured 9x5x3 loaf pan. Bake in a 325 F for 60 minutes.

Double the recipe for 10 inch tube pan and Bundt pan.

7. Make frosting. Mix lime juice and melted 1 Tbsp. butter with 1 cup powdered sugar.

8. Frost the cake with the powdered sugar mixture.

Green Tea Pumpkin Cake

Ingredients:

2 cups flour
1 cup chopped Dates
3/4 cup xylitol
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/4 tsp. ground cloves
2 tsp. ground cinnamon
4 eggs
1 16 oz can pumpkin
1 cup cooking oil

8 oz cream cheese
1/4 cup unsalted butter
1/2 cup xylitol
2 tsp. Edible Green® green tea powder
1 egg
1 tsp. vanilla
1/4 cup flour

1. Preheat oven to 350F.

2. Mix the first 8 dry ingredients in a large bowl.

3. Beat 4 eggs and mix with pumpkin and oil. Stir egg mixture in the dry mixture and mix until combined.

4. Spread batter in an ungreased 9x13 baking pan.

5. In a separate bowl, beat cream cheese, butter, and xylitol and Edible Green® green tea powder until smooth.

6. Beat in egg and vanilla. Stir in flour till it just gets moistened.

7. Spread cream cheese mixture over pumpkin batter.

8. Bake in a 350F oven for 45 to 50 minutes. Cool on a wire rack about 10 minutes or until set.

Green Tea Cupcakes with Coconut Meringue Frosting

Submitted by Jenny Hawkins

This recipe is adapted from the Magnolia Bakery's classic vanilla cupcake and seven minute frosting recipes. These cupcakes are delicious, and especially cute and an irresistible sampling size when prepared in miniature sized cupcake papers and baby muffin tins.

Makes about 2 dozen standard size cupcakes (5 dozen mini cupcakes)

CUPCAKES:

2 ¾ cups all-purpose flour
½ teaspoon baking powder
1-2 tablespoons of Edible Green® green tea powder (according to taste preference)
1 cup (2 sticks) unsalted butter, softened
2 cups sugar
4 large eggs, at room temperature
1 cup milk
1 teaspoon vanilla extract

1. Preheat oven to 350 degrees.
2. Line muffin tins with cupcake papers.
3. In a small bowl, combine the flour, baking powder and green tea powder. Set aside.
4. In a large bowl, on the medium speed

of an electric mixer, cream the butter until smooth. Add the sugar gradually and beat until fluffy, about 3 minutes. Add the eggs, one at a time, beating well after each addition. Add the dry ingredients in three parts, alternating with the milk and vanilla. With each addition, beat until the ingredients are incorporated but do not overbeat. Using a rubber spatula, scrape down the batter in the bowl to make sure the ingredients are well blended. Carefully spoon the batter into the cupcake liners, filling them about three-quarters full. Bake for 20-25 minutes for standard size cupcakes (less for mini cupcakes), or until a cake tester inserted in the center of the cupcake comes out clean.
5. Cool the cupcakes in the tins for 15 minutes. Remove from the tins and cool completely on a wire rack before icing.

COCONUT MERINGUE FROSTING

(a twist on Seven Minute Frosting):

3 egg whites
2 ¼ cups sugar
½ cup cold water
1 ½ tablespoon light corn syrup
dash salt
1 ½ teaspoon coconut extract
toasted coconut for garnish
(optional)

Combine the egg whites, sugar, water, syrup, and salt in the top of a double boiler and place over rapidly boiling water. On the high speed of an electric mixer, beat constantly for 6-8 minutes, or until the icing stands up in soft peaks. Remove from the heat, add the coconut extract, and beat about 1 minute more, or until the icing has the desired spreading consistency. Use immediately.

Peppermint Kisses

Makes about 3-4 dozen cookies.

1 C almonds
3 Tbsp. + 1/2C (1 stick) unsalted butter,
softened

1 3/4 C all-purpose flour
1 tsp. baking soda
1 tsp. Edible Green® green tea powder
1/2 tsp. salt
1 1/4 C granulated sugar
1 large egg
1 tsp. vanilla extract
1 bag candy cane-flavored Hershey's Kisses

1. Heat oven to 350F. In a food processor, pulse almonds until finely ground. Add 3 Tbsp. of butter. Pulse until combined and fairly smooth.

2. Add 1/2 C butter to the almond mixture and pulse till smooth. Add 1 C sugar and pulse till smooth. Add egg and vanilla and pulse till smooth.

3. In a medium bowl, combine flour, baking soda, 1 tsp. Edible Green® green tea powder, and salt.

4. Add flour mixture to almond mixture and pulse till it makes a dough.

5. Form a heaping teaspoon of dough into a ball with 3/4" diameter, then flatten slightly to make into a disk (1/4" thick). Dip the disk in the remaining 1/4 C sugar and place on an ungreased baking sheet. Repeat with remaining dough and sugar.

6. Bake cookies at 350F for 9 to 10 minutes. Remove from oven. Transfer warm cookies to another baking sheet to cool slightly. Put candy kiss on the center of each cookie. Press gently when the bottom of kiss is soft from the remaining heat of the cookie. Cool completely before serve.



Cranberry Cookies

Makes about 3-4 dozen cookies.

1 C almonds
3 Tbsp. + 1/2C (1 stick) unsalted butter,
softened
1 3/4 C all-purpose flour
1 tsp. baking soda
1 tsp. Edible Green® green tea powder
1/2 tsp. salt
1 1/4C granulated sugar
1 large egg
1 tsp. vanilla extract

about 1/3 C fresh cranberries

1. Heat oven to 350F. In a food processor, pulse almonds until finely ground. Add 3 Tbsp. of butter. Pulse until combined and fairly smooth.
2. Add 1/2 C butter to the almond mixture and pulse till smooth. Add 1 C sugar and pulse till smooth. Add egg and vanilla and pulse till smooth.
3. In a medium bowl, combine flour, baking soda, 1 tsp. Edible Green® green tea powder, and salt.
4. Add flour mixture to almond mixture and pulse till it makes a dough.
5. Form a heaping teaspoon of dough into a ball with 3/4" diameter, then flatten slightly to make into a disk (1/4" thick). Dip the disk in the remaining 1/4 C sugar and place 5-6 cranberries on the disk. Place on an ungreased baking sheet. Repeat with remaining dough, sugar, and cranberries.
6. Bake cookies at 350F for 9 to 10 minutes. Remove from oven. Transfer cookies to a wire rack and let cool.



No Dairy Russian Tea Cakes

1 cup All Purpose Flour
1/2 cup Spelt Flour
scant 1/2 cup Corn Starch
2 tsp. Baking Powder
4 tsp. Edible Green® powder or
Sei Mee Tea's Matcha
2 tsp. Rosemary
1/2 cup white chocolate chips
1/2 cup Brown Sugar
1/2 cup Olive Oil
1/4 cup powdered sugar

Preheat oven to 350 degrees.
Mix Olive Oil and Brown Sugar together till smooth.
Add the rest of the ingredients except for water to the oil and sugar mixture.

The batter will be very coarse and dry. Grab the mixture with a spoon and shape it into a ball of 1" diameter.

Lay the balls 1" apart on an ungreased cookie sheet.
Bake in the oven about 8-12 minutes.

Cool completely and roll each cookie in powdered sugar.

Green Tea & Chocolate Turtles

Makes 48.

4 oz. semi-sweet chocolate

4 oz. dark chocolate (we love "Ghiradelli® 100% cacao unsweetened chocolate baking bar")

1/2 tsp. Edible Green® ground green tea (for even stronger antioxidants and a better, less bitter dark chocolate flavor!)

about 1/3 cup toasted slivered almonds

about 1/3 cup toasted halved walnuts

about 1/3 cup toasted halved pecans

48 mini foil cups

Put the cups in the mini muffin pans

Place one piece of each kind of nut in one layer in each cup.

Melt chocolate according to directions on package.

Add Edible Green® ground green tea to chocolate and stir.

Cover nuts with chocolate blend (about 1/2 teaspoonful each.)

Place a piece of nut on top if you like.

Cool in fridge until set.

Put in covered container until serving.

Ginger Green Tea Topping and Coconut Pineapple

Ginger Green Tea Topping:

1. Whip 1/2 cup heavy cream till stiff peaks form.

2. Mix 3/4 tsp. green tea powder (Edible Green® or MATCHA), and 1/4 cup sugar.

3. Add the green tea mixture, 1/4 tsp. chopped or grated ginger, and 1/4 tsp. vanilla to whipped cream.

4. Cover and chill until use.

Coconut Pineapple:

1. Mix 1 cup canned Pineapple chunks, drained, with 1 Tbsp. honey.

2. Add 1 Tbsp. unsweetened shredded coconut to pineapple and toss to coat evenly.

Assemble 1/4 cup your favorite granola, 1/3 cup pineapple, and about 3Tbsp. whipped cream in the order as shown in picture.

Makes about 3 servings

Green Tea Rice Dumplings with Sweet Bean Sauce

Green Tea Rice Dumplings

1. Mix 1 cup white rice flour, 1 tsp. green tea powder (Edible Green® or MATCHA), and 1/2 cup sugar.

2. Add 4 to 6 Tbsp. cold water to flour mixture and knead until forms smooth ball. 3. Boil 6 cups water. In the meantime, shape rice dough into 18 small balls, about 3/4" diameter. Make sure no cracks or air holes in the balls otherwise balls will break into pieces while getting boiled.

4. Cook rice balls in boiled water, 6 balls at a time. Keep water boiling. When balls float to the surface, keep boiling one more minute.

5. Scoop balls out of boiling water and transfer to iced water and leave them for a few minutes till completely cooled

6. Scoop out of iced water and move to a dish. Cover and chill till used.

7. Repeat #4 to #6 to boil and chill all the rest of the rice balls. Rice balls can be made and chilled up to 1 day ahead.

Sweet Bean Sauce

1. Process 1/2 cup canned Cannellini Beans, well drained, 1/4 cup sugar, and a pinch salt in a food processor.

2. Cover and chill till used. Lasts for a couple of days in fridge.

Assemble:

When you serve, arrange 6 chilled rice balls on a plate. Drop 1 Tbsp. green tea whipped cream* on top and drizzle 2 Tbsp. Sweet Bean Sauce all over. *Soften 1/2 cup frozen whipped cream and mix with 3/4 tsp. green tea powder. Regular plain whipped cream can be used, instead of green tea whipped cream.

Makes 3 servings.

Green Tea Pudding

1. Mix instant vanilla pudding powder and 1 1/2 tsp. green tea powder (Edible Green® or MATCHA),

2. Fix pudding according to the product cooking instruction. 1 can of well chilled Coconut milk (15.5 oz) can be used for part of 3 cups cold milk for gentle coconut flavor.

3. Pour pudding into 6 serving dishes. Sprinkle with unsweetened shredded coconut and pinch of sugar evenly over the surface, and broil under broiler till the surface becomes light brown.

4. Chill till served.