

# Chocolate Green Tea Pound Cake

Enjoyed year-round, this recipe also makes a great option for those baking holiday treats to give to friends. The pound cake is light and pairs well with our Assam Gold Leaf tea or Darjeeling.

## Ingredients

- 3 cups Cake flour (not self-rising)
- 1 cup Unsweetened premium cocoa powder
- 1 tsp. Salt
- 4 sticks (2 cups) Unsalted butter, softened
- 2 cups Granulated sugar
- 1 tbsp. Premium vanilla
- 8 large Eggs
- 2 tbsp. Mighty Leaf Matcha green tea, dissolved in 1/2 cup hot water (180?)

## Preparation

Preheat oven to 350°F. Butter and flour 2 loaf pans (8 1/2 x 4 1/4 x 2 3/4), knocking out excess flour.

Into a bowl sift together flour, cocoa powder, and salt.

In a large bowl with an electric mixer beat together butter and granulated sugar until light and fluffy. Beat in vanilla and add eggs, 1 at a time, beating well after each addition. With mixer on low speed, beat in flour mixture gradually until just combined. Beat in Matcha mixture and pour batter into prepared pan(s).

Bake cake in loaf pans in middle of oven until a toothpick comes out clean, about 45 minutes. Cool cake in pan(s) on a rack 10 minutes and turn out onto rack to cool completely.

## Serves

Makes 2 loaves.

## History

Around the early 9th century, a Japanese Buddhist monk, Saicho, is credited with introducing tea to Japan. During this period, Chinese culture significantly influenced and impacted art, politics and religion in the Far East. Consequently, while studying in China, Saicho became exposed to tea and brought back seeds to start growing at his monastery.

Other monks over time followed suit, and soon small tea plantations sprouted up at secluded monasteries. However, due to the isolation, tea's popularity did not blossom until the thirteenth century. At this time in history, people only drank tea in powdered form prepared by grounding tea leaves into a green powder and

whipping in water with a whisk. Inspired by Buddhist spiritual philosophy, this marks the origin of the Japanese Tea Ceremony or "Chanoyu."

**Origin**

South America, United States.