

## Matcha Marble Cake

### Ingredient A

Butter	100g
Icing sugar	75g
Egg (beaten)	100g
Lemon juice	2g

### Ingredient B

Self-raising flour	50g
Baking powder	1g

### Ingredient C

Self-raising flour	45g
Matcha powder	5g
Baking powder	1g



### Method

1. Melt the butter in room temperature. Use an electric mixer and beat them under high-speed around 1-2 minutes. Then, add in icing sugar and mix well.
2. Add the beaten eggs into the mixture separately around 3-5 times. Beat well after each addition of egg until creamy. After that, add in lemon juice and mix it well.
3. Separate the mixture into 2 bowls with the same proportion. Add in ingredient B into bowl 1 and ingredient C into bowl 2. Then, mix them well.
4. Combine 2 batters together into a bowl. Use a spatula to cut into the dough for several times to create the marble texture. After that, pour the batter into a cake mould. Shake it lightly to distribute evenly.
5. Put the batter on the 2nd rack of FOTILE KSG7007A oven. Bake the cake using Top and Bottom heating element function at 170°C for 40 minutes.
6. Its ready to serve!