



## Matcha Chiffon Cupcakes

with Strawberry Cream



2h



2 Servings

These delicate cupcakes are a nod to one of our favorite Japanese sweets, Hokkaido chiffon cupcakes. Beaten egg whites give the batter an airy, light texture. We add matcha powder to the mix, and not just for the green hue! It provides an earthiness to balance the sweet cake. After baking, we fill the cupcakes with a strawberry cream plus more on top for the perfect frosting to cake ratio! (2p-plan serves 6; 4p-plan serves 12)

## What we send

- 5 oz all-purpose flour <sup>1</sup>
- ¼ oz cornstarch
- ¼ oz matcha powder
- ¼ oz baking powder
- 5 oz granulated sugar
- ½ oz freeze dried strawberries
- 4 (1 oz) cream cheese <sup>7</sup>
- 1 oz sour cream <sup>7</sup>
- 2½ oz confectioners' sugar

## What you need

- kosher salt
- 2 large eggs <sup>3</sup>
- ¼ c milk <sup>7</sup>
- neutral oil
- vanilla

## Tools

- 6-cup muffin tin
- stand mixer or hand-held electric mixer

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 260kcal, Fat 12g, Carbs 32g, Protein 5g



### 1. Prep ingredients

Preheat oven to 325°F with a rack in the center. Place paper liners into a 6-cup muffin tin (or lightly coat with oil). In a medium bowl, whisk to combine **⅓ cup plus 3 tablespoons flour, all of the cornstarch and matcha powder, ¾ teaspoon baking powder, and ¼ teaspoon salt**. Separate **2 large eggs**, dividing whites and yolks between 2 medium bowls.



### 4. Fold batter & bake

Transfer **⅓ of the egg whites** to the **batter** and mix on low until well combined. Add remaining egg whites and fold in gently with a flexible spatula, being careful not to deflate egg whites, until batter is well combined. Evenly divide batter among prepared muffin cups. Bake on center rack until a toothpick inserted in center comes out clean, 18-25 minutes. Let cupcakes cool completely.



### 2. Beat egg whites

Use a hand-held electric mixer (or stand mixer with whisk attachment) to beat **egg whites** on medium-low until frothy, 1-2 minutes. Gradually add **2 tablespoons granulated sugar** and increase speed to high. Beat until stiff peaks form, 1-3 minutes.



### 5. Whip strawberry cream

Finely chop or crumble **3 tablespoons freeze-dried strawberries** (save rest). In a medium bowl, combine **cream cheese, sour cream, ⅓ cup confectioners' sugar, ½ teaspoon vanilla, and ⅓ teaspoon salt**. Use hand-held electric mixer to beat on high until light and fluffy, 5 minutes. Fold in 1 tablespoon of the chopped strawberries. Transfer **strawberry cream** to a resealable plastic bag.



### 3. Beat egg yolks

To bowl with **egg yolks**, add **¼ cup granulated sugar**. Use a hand-held electric mixer (or same stand mixer) to beat on high until yolk mixture is pale yellow and forms ribbons when lifted, about 2 minutes. Add **¼ cup milk, 2 tablespoons oil, and ½ teaspoon vanilla**; mix on low to combine. Add **flour mixture**; mix on low until combined and there are no visible traces of flour.



### 6. Fill & serve

Once **cupcakes** are completely cool, use a knife to cut a ½-inch wide hole, about 1-inch deep, into center of each cupcake. Cut a ½-inch wide corner off bag with **strawberry cream**. Fill each cupcake with strawberry cream, stopping once the filling rises 1-inch above cupcake. Top each **cupcake** with **remaining chopped strawberries** and **remaining confectioners' sugar**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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