

Green Tea Layer Cake

Prep Time: 15 Minutes Cook Time: 40 Minutes Ready In: 55 Minutes

Servings: 12

Ingredients:

1 cup all-purpose flour
1 cup cake flour
1 teaspoon baking soda
1 teaspoon salt
4 teaspoons powdered green tea
1 ¼ cups sugar
1 cup vegetable oil
3 eggs
1 cup plain yogurt
1 teaspoons vanilla extract



Frosting:

1 container cream cheese frosting

Directions:

1. Preheat oven to 350°F. Grease and flour 13x9 cake pan.
2. In a medium bowl, sift together the all-purpose flour, cake flour, baking soda, salt, and green tea powder; set aside.
3. In Kitchen Aide mixer, beat together sugar, oil, and eggs until smooth. Stir in vanilla. Beat in the flour mixture alternately with the yogurt, mixing just until incorporated. Pour batter into prepared pan.
4. Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool on labeled cooling rack.
5. Frost cake with cream cheese frosting and serve.

