

Matcha Pancakes



抹茶ホットケーキ

Breakfast

Makes 4 to 6 servings

Adapted from The New Best Recipe

Ingredients

3 Tbsp. unsalted butter

1 Tbsp. lemon juice

2 cups milk

1-3/4 cups all-purpose flour

1 Tbsp. matcha powder

2 Tbsp. sugar

2 tsp. baking powder

1/2 tsp. baking soda

1/2 tsp. salt

1 large egg

1-2 tsp. vegetable oil

Notes

Preheat oven to 200 degrees. Melt the butter over low heat and set aside to cool. In a medium bowl, whisk together milk and lemon juice and set aside.

Over a medium sieve set in a large bowl, combine flour, matcha, sugar, baking powder, baking soda, and salt and sift into the bowl. Whisk the egg into the milk mixture to until combined and pour over the dry ingredients. Very gently stir until only small lumps remain. Be careful not to overmix.

Heat a nonstick skillet over medium heat. Add the oil and brush to coat as evenly as possible. Pour 1/4 cup of the batter onto the skillet and cook for 1 to 2 minutes. Flip and cook for 1 to 1 minutes more. Place cooked pancakes on an oven-proof plate in the oven to keep warm while cooking the remaining pancakes.

Serve with butter and maple syrup.