



Steamed Matcha Azuki Cake

Recipe by Culinary Instructor
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Serves 4

Ingredients

- 150g pancake mix
- 100g red bean paste
- 2 tsp green tea powder
- 100ml milk
- 1 egg
- 10g sugar
- 1 tbsp vegetable oil

Method

1. In a bowl, beat the egg and sugar till well mixed. Add milk and combine. Add the pancake mix, green tea powder and vegetable oil and mix well.
2. Place the cupcake liners into the muffin mold. Add 2 tablespoons of batter into muffin liner, add the red bean paste and add another 2 tablespoons of batter on top. Repeat for the rest.
3. Steam at 100°C for 12 - 14 minutes. Serve hot.

Makes 4 if using standard muffin molds.

