Baking With Matcha and Tea: The Two Routes

From the teas.co.uk wiki

> **Baking with matcha and tea, in summary:** Tea baking is forgiving and rewarding, matcha for colour, Earl Grey for bergamot, chai for spice, done as fine powder/ground leaf or a strong infusion.

Tea is one of the best baking flavours there is, vivid, aromatic and built in colour in the case of matcha, and it is forgiving in a way tea cocktails are not. This sits in the cooking cluster beside cooking with tea.

Last reviewed by the teas.co.uk team in May 2026.

The two ways tea gets into a bake

As a powder mixed into the dry ingredients, matcha is the obvious one, or finely ground black or Earl Grey leaf, which colours and flavours throughout. Or as an infusion, tea steeped into the milk, cream or butter a recipe already uses, the gentler route for delicate flavours. Most tea bakes are one of these two.

Matcha baking

Matcha is the superstar tea bake ingredient: vivid green, distinctive, and stable in heat. Use culinary or baking grade, not your good ceremonial tin, because subtlety is lost in a bake and a bolder grade tastes more of matcha, the grade logic from ceremonial vs culinary matcha and the matcha guide. Sieve it to avoid lumps, exactly as for a matcha latte.

Earl Grey and the infusion bakes

Earl Grey shortbread, Earl Grey cake and chai spiced bakes are modern classics, made by infusing the tea into the butter or milk, or grinding the leaf very fine and adding it directly. Bergamot survives baking beautifully, see the Earl Grey guide and Earl Grey cocktails for the same flavour in a glass.

Chai and spiced bakes

Chai spice, the cardamom, cinnamon, ginger, clove backbone, is a natural in cakes, biscuits and bakes, see the chai guide and chai recipes. A strong chai infusion or the ground spice blend turns an ordinary sponge into something distinctive.

The technique notes

Grind leaf as fine as possible if adding directly, or it is gritty. Infuse strong, because baking mutes flavour just as ice and alcohol do, the recurring cluster rule. And taste the infusion before committing it, since over steeped tea bakes in its bitterness permanently.

In a sentence

Tea baking is the most forgiving and rewarding way to cook with tea: matcha for colour and flavour, Earl Grey for bergamot elegance, chai for spice. Use the right grade, grind or infuse properly, and raid the matcha recipes and Earl Grey recipes for exact builds.

What you need to know: baking with tea

Tea	Best route / note
Matcha	Powder into dry mix; culinary grade, sieve it
Earl Grey	Infuse into butter/milk or grind very fine; bergamot survives
Chai spice	Strong infusion or ground blend; cakes and biscuits
Direct leaf	Grind as fine as possible or it is gritty
Infusions	Brew strong, baking mutes flavour
Always	Taste the infusion, bitterness bakes in permanently

Worth picking up: the matcha range and green tea range.

Reference noted

- PubMed: Matcha green tea and human health

FROM THE CURATOR

teas · Bake the simplest recipe here that fits your routine first. Variety and fuss can wait for week two.

More baking reading

Continue with the matcha guide, matcha recipes, Earl Grey, chai and cooking with tea.

More from the tea wiki

- Green tea
- Black tea
- Oolong tea
- White tea
- Herbal tea

- Caffeine in tea
- How to make tea properly
- Loose leaf vs teabag

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