Matcha Cupcakes

From the teas.co.uk wiki

Matcha makes a lovely cupcake, both for the gentle, slightly grassy green-tea flavour and for the colour, which comes out a soft natural green with no food dye needed. This is a straightforward all-in-one sort of recipe that gives you a dozen.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Matcha Cupcakes recipe. Canonical: https://teas.co.uk/recipes/matcha/matcha-cupcakes/*

The main thing is to sift the matcha in with the flour so it does not clump, and not to overmix once the wet and dry come together, which keeps the crumb light. They are good plain, though a cream cheese frosting suits them well.

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