

Strawberry Matcha Cupcakes

Course: **Cupcakes, Dessert**

Servings	Prep time	Cooking time	Total time
12 servings	20 minutes	20 minutes	40 minutes

Ingredients

For the Cupcake Batter:

- 150g (1¼ cups) plain flour
- 10g (1 tbsp) matcha powder
- 5g (1 tsp) baking powder
- ½ tsp salt
- 2 large eggs
- 100g (½ cup) caster sugar
- 60g (¼ cup) unsalted butter, melted
- 130g (½ cup + 1 tbsp) milk
- 2 tsp vanilla extract
- 2 tsp vegetable oil

For the Strawberry Cream Topping:

- 70g (½ cup) powdered sugar
- Few drops vanilla extract
- 2–3 tsp strawberry syrup or jam
- A little pink food coloring (optional)
- 120g (½ cup) heavy cream

For Decoration:

- Freeze-dried or fresh strawberries (whole or sliced)
- Mint leaves or edible flowers (optional)

Directions

- 1 Prepare the Oven & Muffin Tin:** Preheat your oven to **175°C (350°F)** (or **160°C** for fan-assisted ovens). Line a **12-cup muffin tin** with cupcake liners or lightly grease them.

- 2 Make the Cupcake Batter:** In a mixing bowl, whisk together the **flour, baking powder, baking soda, matcha powder and salt**. In another bowl, beat together the **sugar, eggs, oil, butter, milk (or buttermilk), and vanilla extract** until smooth. Gradually fold the dry ingredients into the wet mixture until just combined. Avoid overmixing to keep the cupcakes light and fluffy.
- 3 Bake the Cupcakes:** Divide the batter evenly into the **12 cupcake liners**, filling each about $\frac{3}{4}$ full. Bake for **18-20 minutes**, or until a toothpick inserted in the center comes out clean.
Remove from the oven and let the cupcakes cool completely before adding the filling and topping.
- 4 Make the Strawberry Cream Topping:** In a large bowl, beat the **chilled heavy cream** with a hand mixer on medium speed. Add **powdered sugar, vanilla extract, food coloring (optional) and strawberry jam / syrup**. Continue whipping until stiff peaks form. Be careful not to overmix.
- 5 Decorate the Cupcakes:** Transfer the whipped cream into a **piping bag with a star nozzle**.
Pipe the frosting onto each cupcake in a swirl motion. Top with **freeze-dried or fresh strawberry slices** and optional **mint leaves or edible flowers**.