



## Matcha Strawberry Muffins

20-Sept-2023

Level: Easy

Makes: 1 dozen

Cooking Time: 22 to 25 minutes

Prep + Rest Time: 45 minutes + Overnight



### *Muffin:*

$\frac{3}{4}$  cup + 1 tsp. all-purpose flour, divided

$\frac{3}{4}$  cup cake flour

$\frac{1}{2}$  tsp. baking soda

$\frac{1}{2}$  tsp. baking powder

1 $\frac{1}{2}$  Tbsp. good quality unsweetened matcha powder

$\frac{3}{4}$  tsp. fine sea salt

7 Tbsp. unsalted butter, at room temperature

$\frac{1}{2}$  cup white granulated sugar

3 Tbsp. raw honey

1 large egg + 1 egg white, at room temperature

$\frac{1}{4}$  tsp. pure vanilla extract

$\frac{1}{4}$  cup low fat cultured buttermilk

$\frac{1}{2}$  cup white chocolate chips

$\frac{3}{4}$  cup freeze-dried strawberry slices

### *Streusel Topping:*

3 Tbsp. all-purpose flour

4 Tbsp. almond flour

2 Tbsp. white granulated sugar

Pinch of fine sea salt

2 Tbsp. unsalted butter, cold

### *Recommend using:*

Large parchment

(non-stick) baking cups

*To make muffin batter:* In a medium mixing bowl, sift  $\frac{3}{4}$  cup all-purpose flour, cake flour, baking soda, baking powder, and matcha powder. Add  $\frac{3}{4}$  tsp. fine sea salt. Mix, set aside.

In a stand mixer fitted with a paddle attachment, cream 7 Tbsp. softened unsalted butter on medium speed for 5 minutes, until the consistency of mayonnaise. Add  $\frac{1}{2}$  cup white granulated sugar, mix on medium speed for 1 minute. Scrape down sides of bowl with a silicone spatula. Add honey, mix for 1 minute until combined. Add eggs and vanilla, mix on low speed for 30 seconds, until just combined. Scrape down sides and bottom of bowl with a silicone spatula. Add half of the flour mixture, mix on low speed for 15 seconds, until just combined. Add half the buttermilk, mix on low speed for 30 seconds. Repeat with remaining flour mixture, followed by the remaining buttermilk. Scrape down sides and bottom of bowl with a silicone spatula. Mix on low speed for 10 more seconds. Transfer batter to a covered container. Refrigerate batter overnight.

*To make streusel topping:* In a small mixing bowl, whisk together 3 Tbsp. all-purpose flour, almond flour, 2 Tbsp. white granulated sugar, and pinch of fine sea salt. Add 2 Tbsp. cold unsalted butter. Work the mixture with a pastry cutter until butter breaks into  $\frac{1}{8}$  inch pieces when combined with the flour mixture. Do not overwork mixture. Transfer streusel to a covered container. Refrigerate overnight.

## Matcha Strawberry Muffins - continued

*To bake muffins:* Preheat oven to 425°F. Line a 12-cup muffin pan with parchment baking cups. Set aside.

Remove muffin batter from refrigerator. Let batter sit at room temperature for 5 minutes. Meanwhile, in a small mixing bowl, toss white chocolate chips and freeze-dried strawberry slices with remaining 1 tsp. all-purpose flour.

Gently fold white chocolate chip mixture into muffin batter until just combined. Evenly divide muffin batter into prepared muffin pan (for less mess, I use an ice cream scoop to fill the baking cups). Spoon 1½ Tbsp. cold streusel topping on the tops of each muffin.

Place muffin pan in the oven, lower oven temperature to 325°F, and bake for 22 to 25 minutes, until the streusel topping turns golden brown and a toothpick inserted in the center of the muffins come out clean. (Start watching the muffins at the 20-minute mark, as you don't want them to overbake.) Cool in the muffin pan on a wire rack for 5 minutes. Take muffins out of pan and cool completely on wire rack. Best eaten on the day baked.

### Notes:

- I used King Arthur Unbleached & Unenriched Cake Flour.
- I used Ito En Unsweetened Matcha Powder, but feel free to use your favorite culinary grade or ceremonial grade matcha powder (which costs more per ounce).
- I found Freeze-Dried Strawberry Slices at Target.
- I used Paper Chef™ Large Parchment (Non-Stick) Baking Cups from Amazon.

