

## Matcha Cream Soda

Level: Easy

Serves: 1

Prep Time: 5 minutes

Cooking Time: -



3 to 5 ice cubes

1½ cups club soda, chilled

4 Tbsp. green tea simple syrup, chilled (see recipe below)

1 Tbsp. half and half

¼ cup whipped cream, homemade (see recipe below) or store bought (i.e. Cool Whip)

Matcha powder, sifted, to garnish (optional)

2 Pocky Matcha Green Tea Cream Covered Biscuit Sticks, to garnish (optional)

Place the ice cubes in a tall glass. Add the club soda and green tea simple syrup. Pour the half and half on the top. Place the whipped cream on top. If desired, garnish with a small amount of sifted matcha powder and 2 Pocky sticks. Serve immediately. Before consuming, stir all the ingredients with your straw or Pocky sticks to combine the simple syrup, club soda, and half and half.

### Green Tea Simple Syrup

1 cup water

1 cup white granulated sugar

1½ tsp. matcha powder

In a medium saucepan, stir the water and sugar on medium-high heat until all the sugar dissolves. Sift the matcha powder over the liquid, and stir occasionally until the simple syrup comes to a slow boil and most of the matcha powder is combined. Take off heat, let cool, and place in an airtight container. Refrigerate for up to 1 week.

### Whipped Cream

1 cup heavy whipping cream

¼ cup confectioners' powdered sugar, sifted

In a medium bowl, beat the heavy whipping cream with an electric handheld mixer on medium speed until soft peaks form. Add the sifted powdered sugar and beat until soft peaks form again. Do not overbeat. Cover and refrigerate until ready to use.