

Steamed Green Tea Cake with Black Sesame Seeds

Yield: 60 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-green-tea-cake-recipe>

Ingredients:

- 1 1/2 cups cake flour
- 1/2 teaspoon baking powder
- 2 teaspoons green tea powdered
- 6 egg yolks
- 1 1/4 cups white sugar
- 2 1/2 tablespoons water
- 1 1/2 teaspoons vanilla extract
- 6 egg whites
- 2 teaspoons black sesame seeds garnish, optional

Nutrition:

1. Calories: 35 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 20 milligrams
4. Fat: 0.5 grams
5. Protein: 1 grams
6. Sodium: 10 milligrams
7. Sugar: 4 grams

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