

**REFINERY29**

6 Unexpected Matcha Recipes To Make Now

There's a new food group in town, and its name is matcha. The drinkable version is not a novelty by any means — its origins can be traced back to [12th-century Japan](#). But, thanks to resurgent interest in the tea powder, for both its flavor and its [antioxidant](#) properties, matcha is making a rather successful crossover to the culinary world.

To highlight the ingredient of the moment's many magical uses, we've compiled six recipes that transform the tea into unexpected (yet absolutely delicious) treats. From coffee cake to matcha cocktails, click on for a dose of green for your palate.



PHOTO: COURTESY OF MOLLY YEH/AIYA.

Matcha Cake With Black Sesame Buttercream Frosting

Anyone who's had a Japanese parfait knows that sesame and matcha are a match made in dessert heaven. The same pairing also distinguishes this layer cake.



PHOTO: COURTESY OF MOLLY YEH/AIYA.

Matcha White Chocolate Fondue

You just can't go wrong with a chocolatey melt with green-tea notes.



PHOTO: COURTESY OF MOLLY YEH/AIYA.

Matcha Melon Bread

Move over, bagels — this is our new breakfast staple.