

## Did You Know...

The highlight of many people's March is St. Patrick's Day, a day that generally includes bright green beer. But what if you want to go alcohol-free? Grab a bottle of ginger beer and mix 4 tablespoons in a glass with 1 teaspoon of matcha powder. Once dissolved, add the rest of the ginger beer and voila, alcohol-free green bubbly!

\*[www.ohhowcivilized.com](http://www.ohhowcivilized.com)\*



Find our archive of recipes and other spicy resources by scanning the QR code.



[www.tbpl.ca/spice-club](http://www.tbpl.ca/spice-club)



Show Us What You've Made!

Post your photos and tag us @TBayPL or email us at [adults@tbpl.ca](mailto:adults@tbpl.ca)



**TBPL**  
**Spice Club**  
Spice of the Month:  
**Matcha Green**  
**Tea Powder**

# Brown Butter Matcha Brownies

\*Recipe found at [cooking-therapy.com](http://cooking-therapy.com)

## Ingredients

- ½ cup of unsalted butter
- ½ cup of white chocolate
- 1 teaspoon of matcha
- 1 cup of sugar
- ¼ cup of light brown sugar
- 3 eggs
- 1 teaspoon of vanilla extract
- ½ teaspoon of salt
- 1 cup of flour

## Directions:

1. Preheat oven to 350°F. Grease an 8" square baking pan and line it with parchment paper.
2. Brown butter by heating it in a pan on high until it melts. Lower heat and cook until brown bits appear, then remove from stove.
3. Mix together chocolate, matcha, and butter in a bowl until chocolate melts. Separately, combine all remaining ingredients except flour until thick and creamy. Add chocolate and mix.
4. Lastly, sift flour into mixture and fold to create a batter. Spoon evenly into the baking pan.
5. Bake for 20-25 minutes. Remove and tap on counter to get rid of air, then bake for an extra 10 minutes.
6. Let cool, then serve with ice cream!

# Matcha Dalgona Coffee

\*Recipe found at [myquietkitchen.com](http://myquietkitchen.com)

## Ingredients

- 1 cup of ice
- ⅓ cup of milk
- 2 tablespoons of hot water
- 1 tablespoon of instant coffee
- 2 tablespoons of sugar
- 2 tablespoons lukewarm water
- ½ teaspoon of matcha

## Directions:

1. Combine instant coffee, 1 tablespoon of sugar, and hot water in a tall container and whip until soft peaks form.
2. Separately, combine matcha, remaining sugar, and lukewarm water. Whip together for about 30 seconds or until no clumps remain.
3. Pour matcha mixture into a cup. Slowly add ice to cup.
4. Pour milk directly onto the ice. This will keep the layers separated.
5. Spoon dalgona coffee mixture on top of milk. Enjoy!

\*Note: to make this drink super-caffeinated, double the ingredients in the dalgona coffee mixture (instant coffee, sugar, and hot water).

# Strawberry Matcha Latte

\*Recipe found at [christieathome.com](http://christieathome.com)

## Ingredients

- ¾ cups of milk
- 4 strawberries, stems removed
- 2 ½ tablespoons of sugar or honey
- 1 teaspoon of matcha
- 4 tablespoons of hot water
- ice cubes (optional)

## Directions:

1. In a tall drinking glass, add strawberries and sugar. Crush them with a muddler until they're puréed. Alternatively, finely chop strawberries and add to glass.
2. Add ice cubes, if using. Pour in milk and set aside.
3. Add hot water to matcha in a separate bowl and whisk until frothy. Pour over milk and enjoy!

