

Matcha Mille Cr pe Cake - A Luscious No-Bake Green Tea Dream

Delicate Layers of Green Tea Goodness with Whipped Cream Filling



TIME
60 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

For the Matcha Cr pes:

- 1   cups milk
- 3 large eggs
- 3 tbsp melted butter
- 1 cup all-purpose flour
- 2 tbsp sugar
- 1 tbsp matcha powder
- 1 tsp vanilla extract
- Pinch of salt

For the Matcha Cream Filling:

- 2 cups heavy cream
- ... cup powdered sugar
- 1-2 tsp matcha powder
-   tsp vanilla extract

? Swaps and Notes:

Vegan option: Use almond milk and coconut whipped cream (with egg replacer in the cr pes).

Matcha strength: Adjust matcha to taste-2 tsp will be strong, 1 tsp more subtle.

Add texture: A light dusting of crushed coconut macaroons on top makes a delicious crunchy finish.

??? Instructions:

1. Make the Cr pe Batter:

In a blender, combine milk, eggs, melted butter, flour, sugar, matcha, vanilla, and salt. Blend until smooth.

Let the batter rest in the fridge for 30-60 minutes (this ensures tender crŒpes).

2. Cook the CrŒpes:

Lightly oil a nonstick skillet over medium heat. Pour in a small amount of batter and swirl to coat the pan thinly.

Cook ~1 minute per side. Repeat until you have 18-22 crŒpes. Let cool completely.

3. Make the Matcha Cream:

In a cold bowl, whip heavy cream, powdered sugar, vanilla, and matcha until soft peaks form. Chill until ready to use.

4. Assemble the Cake:

Lay one crŒpe on a serving plate. Spread a thin layer of cream on top. Repeat with all crŒpes, finishing with a crŒpe on top.

Chill the cake for at least 2 hours to set.

5. Serve:

Dust with matcha or powdered sugar. Slice thin and serve cold.

? Tips for Success:

Use a sifter when adding matcha to avoid clumps in the batter or cream.

Let crŒpes cool before stacking-warm crŒpes will melt the cream.

DIRECTIONS

1. Make the CrŒpe Batter: In a blender, combine milk, eggs, melted butter, flour, sugar, matcha, vanilla, and salt. Blend until smooth.
2. Let the batter rest in the fridge for 30-60 minutes (this ensures tender crŒpes).
3. Cook the CrŒpes: Lightly oil a nonstick skillet over medium heat. Pour in a small amount of batter and swirl to coat the pan thinly.
4. Cook ~1 minute per side. Repeat until you have 18-22 crŒpes. Let cool completely.
5. Make the Matcha Cream: In a cold bowl, whip heavy cream, powdered sugar, vanilla, and matcha until soft peaks form. Chill until ready to use.
6. Assemble the Cake: Lay one crŒpe on a serving plate. Spread a thin layer of cream on top. Repeat with all crŒpes, finishing with a crŒpe on top.
7. Chill the cake for at least 2 hours to set.
8. Serve: Dust with matcha or powdered sugar. Slice thin and serve cold.
9. ? Tips for Success: Use a sifter when adding matcha to avoid clumps in the batter or cream.
10. Let crŒpes cool before stacking-warm crŒpes will melt the cream.
11. Chill before slicing to get clean, gorgeous layers.
12. ? Serving Suggestions & Pairings: Enjoy this cake with:
13. A pot of hot green tea or jasmine tea
14. A side of : Edible Cookie Dough for a contrasting texture
15. Make it part of a dessert spread alongside : Chocolate

Chip Cookie Dough Brownie Bombs or No-Bake Oreo Cream Pie

16. ? Storage & Leftovers: Fridge: Keep in the refrigerator, covered, for up to 3 days.
17. Make ahead: Assemble the day before serving to let the flavors meld and the cream set.
18. ? More Elegant Sweets You'll Love: Grasshopper Pie - minty, creamy, no-bake goodness
19. Easy : Coconut Macaroons - crispy, chewy, naturally sweet
20. No-Bake : Oreo Cream Pie - great for contrast to the matcha
21. Final Thoughts: This Matcha Mille Cr pe Cake is not only a feast for the eyes but a delicate, flavor-forward dessert that balances indulgence and freshness. It's a showstopper that's secretly easy to make, no oven required.
22. Tried it? Tag us and share your layers! And don't forget to follow for more stunning no-bake dessert ideas. ???

SWAPS & NOTES

Vegan option: Use almond milk and coconut whipped cream (with egg replacer in the cr pes).

Matcha strength: Adjust matcha to taste-2 tsp will be strong, 1 tsp more subtle.

Add texture: A light dusting of crushed coconut macaroons on top makes a delicious crunchy finish. ??? Instructions 1.

Make the Cr pe Batter In a blender, combine milk, eggs, melted butter, flour, sugar, matcha, vanilla, and salt.

TIPS FOR SUCCESS

Use a sifter when adding matcha to avoid clumps in the batter or cream.

Let cr pes cool before stacking-warm cr pes will melt the cream.

Chill before slicing to get clean, gorgeous layers. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/matcha-mille-crepe-cake-a-luscious-no-bake-green-tea-dream/>