



2 SERVINGS



10 MINUTES



343 CALS

# Spring Time and Cherry Blossoms: Sakura Matcha Latte

SHANNON LLEWELLYN

## Ingredients

- 1/3 cup water
- 2 tbsp superfine sugar (superfine dissolves faster than granulated, but granulated will do)
- 2 tsp matcha powder
- 1/4 tsp Sakura leaf powder
- 2 cups whole milk (or milk of your choice)

## Instructions



PREP: 10M

COOK:

READY IN: 10M

1. Heat water with sugar in a small saucepan. Bring to a simmer and remove from heat when the sugar has dissolved.
2. Pour sugar syrup into a small blender and add matcha and Sakura powder. Blend until smooth.
3. Fill two glasses with ice. Divide Sakura Matcha Latte syrup between each glass.
4. Pour milk into each glass and stir. Milk can be blended for a frothy effect!