

## - Matcha cheesecake -



### INGREDIENTES

#### **Crust**

1 CUP OF VANILLA COOKIES, CRUMBLED

3 TBSP OF BUTTER, MELTED

#### **Cheese filling**

1 PACKAGE OF CREAM CHEESE

A BIG SPLASH OF VAINILLA MOLINA

2 TBSP OF SUGAR

3 TBSP OF OF MATCHA POWDER

1 CUP OF WHIPPED CREAM

## PROCEDIMIENTO

1. MIX THE COOKIES WITH THE BUTTER AND PRESS INTO A PIE PAN.
2. IN A LARGE BOWL, MIX THE CHEESE WITH THE SUGAR, A BIG SPLASH OF VAINILLA MOLINA AND THE MATCHA POWDER.
3. BEAT UNTIL A HOMOGENEOUS CONSISTENCY.
4. ADD THE WHIPPED CREAM TO THE CHEESE MIXTURE.
5. ADD THIS CREAM TO THE BASE OF THE PIE AND REFRIGERATE UNTIL FIRM.
6. SPRINKLE WITH MATCHA POWDER AND SERVE.