

Ingredients:

- * 125 g "00" flour
- * 125 g rice flour
- * 30 g potato starch
- * 4 teaspoons matcha powder
- * 160 g cane sugar
- * 10 g baking powder
- * 180 g water
- * 70 ml sunflower oil
- * 30 g honey
- * 2 eggs

Steps:

1. Preheat the oven to 220°C (428°F).
2. Sift together the "00" flour and rice flour, then stir in the potato starch.
3. In a separate bowl, whisk together the matcha powder, sugar, and baking powder.
4. Add the water and oil to the matcha mixture, then whisk to combine.
5. In a separate bowl, beat the eggs, then stir in the honey.
6. Pour the wet ingredients into the flour mixture and stir to combine.
7. Pour the mixture into the prepared pan and bake for 20 minutes.
8. Once baked, let the cake cool completely on a wire rack before slicing and serving.