

MATCHA OREOS

- 8 oz cream cheese, softened
- 2 oz butter, softened
- 2 cups confectioner's sugar
- 1 tbsp Rishi Culinary Matcha
- 1 pack Nabisco Famous Chocolate Wafers

Beat together butter and cream cheese until well blended. Sift in confectioner's sugar and matcha; continue beating until smooth and creamy. Transfer to a pastry bag fitted with a plain tip.

Pipe filling on the flat side of wafer in an even layer about 2" across and $\frac{3}{4}$ " thick. Top with another wafer; flat side down. Gently press the center of the wafer to squeeze the filling to the edges.



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