

# Honey Dalgona Coffee

**EASY · 6 MINS** 

Mums, Dads and busy bees everywhere – this one is just for you! Jump on the latest coffee craze and whip up some instant coffee with Choc Honey, then dollop generously on top of ice cold milk of your choice. A sweet treat that will give you an extra little buzz mid-afternoon.



**SKILL LEVEL**Easy

PREP TIME 6 mins **SERVINGS** 

2

## **Ingredients**

- 2 tbsp instant coffee
- 2 tbsp Capilano Pure Honey

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- 2 tbsp boiling water
- 2 cups milk (any type, dairy or non-dairy)

#### Used in this recipe



#### **Pure Honey**

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

### Method

- 1. In the bowl of a stand mixer (or using a bowl and hand mixer) combine the coffee, honey and water. Turn the mixer on low and mix for 30 seconds until the coffee has dissolved. Increase speed to high and beat until mixture become foamy and then smooth and glossy with stiff peaks.
- 2. To serve, divide milk between two glasses filled half full of ice. Top with honeyed coffee foam and serve immediately with a straw.

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