

Dalgona Coffee

Serves 2

Allergens: Milk but can be made dairy-free/vegan. Contains caffeine.



VEGAN

IF using plant
milk



VEGETARIAN



GLUTEN FREE



DAIRY FREE

IF using plant
milk



Ingredients

- 2 tablespoons instant coffee
- 2 tablespoons warm water
- 1 tablespoon granulated sugar
- about 1 cup milk or plant milk

Directions

1. Combine instant coffee, water and sugar in a bowl or cup with enough room for the mixture to expand about 4 times.
2. Using a hand mixer or milk frother, blend until stiff peaks form. This can take anywhere from 2-6 minutes.
3. Put ice in 2 glasses, fill each with about $\frac{1}{2}$ cup milk (or more to taste), then top with whipped coffee. Stir and enjoy.

Notes

- This coffee is very strong. You may wish to use decaffeinated coffee.
- Use a milk alternative such as oat or almond milk to make it dairy-free and vegan.
- The general formula for this recipe is 2 parts instant coffee, 2 parts water, and 1 part sugar. Most dalgona coffee recipes call for equal parts of all 3 ingredients, but it also works to use less sugar.
- This recipe does not work with brewed coffee or without sugar. The ingredients listed are necessary to make it whip properly.

Recipe from [Brunch at Home, Spring 2021](#)