



Kona Coffee Jelly Drink

Level: Easy

Prep Time: 15 minutes

Serves: 4

Cook & Chill Time: 3 hours



Coffee jelly recipe (for 4 servings):

2 packages plain Knox gelatin

$\frac{1}{2}$ cup cold water

3 cups Kona Coffee (preferably 100%), freshly brewed

$\frac{1}{4}$ cup granulated white sugar, heaping

In a large pot, sprinkle gelatin over the cold water and stir. Let it sit for 5 minutes. Add hot coffee and sugar and mix well on low heat until sugar dissolves. Strain the mixture. Evenly divide the coffee jelly mixture into 4 clear cups (should be a little over 1 cup of mixture each.) Refrigerate until firm, about 3 hours.

To add to the chilled coffee jelly (per 1 serving):

2 to 3 Tbsp. Torani syrup, any flavor desired, add to your taste

$\frac{3}{4}$ to 1 cup cream, milk, or soymilk

$\frac{1}{4}$ cup ice cubes

Mix all ingredients with a jumbo straw.

Notes:

- My favorite combination is to add Torani Sugar-Free Hazelnut syrup and Vanilla Soymilk to the Kona Coffee Jelly. Another combination I enjoy is to add Torani Sugar-Free Salted Caramel syrup and 2% milk.