Kona Coffee Jelly Drink

Level: Easy Prep Time: 15 minutes Serves: 4 Cook & Chill Time: 3 hours

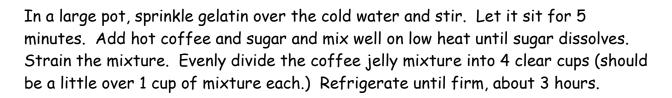
Coffee jelly recipe (for 4 servings):

2 packages plain Knox gelatin

½ cup cold water

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

1/4 cup granulated white sugar, heaping



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

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

₹ 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.

