



Kona Coffee Jelly with An

08-Feb-2022

Level: Easy

Makes: About 20 pieces

Prep + Chill Time: 15 minutes + Overnight

Cook Time: 15 minutes

- 1 cup cold water
- 1 (1 oz.) box (or 4 packages) unflavored gelatin (Knox®)
- 1 Tbsp. white granulated sugar
- 3 cups water
- 3 to 3½ Tbsp. spray dried instant 100% Kona coffee
(for ice coffee) (see Notes at end)
- 1 (14 oz.) can sweetened condensed milk
- ½ (18 oz.) can tsubushian



1. Place 1 cup cold water in a large saucepan. Evenly sprinkle gelatin over the cold water. Let gelatin sit for 5 minutes to bloom.
2. Add sugar. With a silicone spatula, stir mixture over medium heat until sugar and gelatin completely dissolves. Add 3 cups water and 3 Tbsp. spray dried instant coffee crystals. Stir mixture until coffee crystals completely dissolve. Add sweetened condensed milk. Stir until all ingredients are combined. (At this point, taste mixture and if you prefer a stronger coffee flavor, add ½ Tbsp. more coffee crystals. Mix to dissolve.)
3. Remove saucepan from heat source and add in ½ a can of tsubushian. Gently whisk mixture to break up the large clumps of tsubushian.
4. Pour coffee mixture into an 8x8-inch square baking pan. Pop or remove any bubbles from the surface by pressing bubbles to the edges of the pan with a silicone spatula. Place in refrigerator to chill.
5. After 30 minutes of chilling in the refrigerator, gently stir the coffee mixture once. Refrigerate overnight to firmly set gelatin. To serve, cut into squares. Use a flat, metal spatula (turner/flipper) to transfer pieces from pan (this will ensure you transfer all the anko from the bottom of the jelly. If you use a fork the pieces will not look "clean" on the bottom).



Notes:

- I used Hawaii Selection spray dried instant 100% Kona coffee (**for ice coffee**) that I purchased at CVS/Longs Drugs. I've also seen it at Don Quijote, and for those of you not from Hawaii it's also available to purchase on Amazon.com for a higher price. It comes in a 1.5 oz. bottle. The ice coffee granules are very small and dissolves easily in **cold** liquids.

