



Frothy Kona Coffee

Level: Easy

Prep Time: 5 minutes

Serves: 1

Cooking Time: -

4 tsp. dried instant 100% Kona coffee (see Notes below)

4 tsp. white granulated sugar

4 tsp. hot water (boiled or microwaved)

1 cup milk

Ice cubes (optional)

In a medium heatproof bowl, add the instant Kona coffee, sugar, and hot water. Mix with a handheld mixer until the mixture turns from dark brown to a light brown caramel color, and the mixture becomes frothy. Soft peaks will form and the mixture should not be runny. This will take 1 to 2 minutes if using a handheld mixer. (It will take longer to froth if mixing with a whisk by hand.)



Place 3 ice cubes in a glass. Add milk. Spoon frothy coffee mixture on top. Serve immediately. Stir before drinking until the milk and coffee mixture are completely combined.

Notes:

- I used Hawaii Selection spray dried instant 100% Kona coffee that I purchased at CVS/Longs Drugs. It comes in a 1.5 oz. bottle.
- If you don't have instant Kona coffee, you can substitute with other types of instant coffee or Medaglia D'Oro instant espresso powder (which will produce a very strong coffee taste). The instant coffee must not have added sweetener or cream in it.
- If you prefer your frothy coffee hot, omit the ice, and heat the milk to desired temperature. Please note that the froth melts and mixes faster when spooned over hot milk.
- You do not have to spoon all the froth onto 1 cup of milk. Judge the amount by your own personal taste. I mix the above amount of 4 tsp. each because it's harder to mix just 1 to 2 tsp. of each ingredient with a handheld mixer.

