



## Kona Coffee Jelly

*Level: Easy      Prep Time: 15 minutes*  
*Serves: 6        Cook Time: 15 minutes*

### Basic recipe:

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. Pour into 6 cups and refrigerate until firm, about 3 hours. Garnish with whipped cream, cinnamon, chocolate syrup, chocolate curls, crushed biscotti or amaretti cookies, or a scoop of vanilla bean ice cream.

### For latte jelly:

To the basic recipe, add  $\frac{1}{2}$  Tbsp. heavy cream per individual cup before straining and mix well.

### For mocha jelly:

To the basic recipe, add  $\frac{1}{2}$  Tbsp. heavy cream and  $\frac{1}{2}$  Tbsp. chocolate syrup per individual cup before straining and mix well.