



# Dalgona Coffee (Whipped Coffee)

Es famoso ... ¡y delicioso! Dalgona coffee, also called "whipped coffee," is a sweet, milky coffee drink known for its light and fluffy top layer. With it's unique look and simple recipe, it's an especially fun drink to share with family and friends. And it's also fun to make! To begin, you'll need a whisk, frother or hand mixer and a medium bowl. And of course, remember the **Café Bustelo®** Espresso Instant Coffee!

Prep Time	Cook Time	Serves	Difficulty
10 mins	N/A	3	Easy

## Ingredients

- 2 tablespoons Espresso Instant Coffee
- 2 tablespoons hot water
- 2 tablespoons sugar
- ice cubes
- 2 cups milk
- (Optional) Cocoa powder or honey for garnish

## Directions

### Step 1: Prepare coffee mixture

COMBINE espresso, hot water and sugar in a medium bowl.

### Step 2: Froth or whip

FROTH coffee mixture with a frother or whisk vigorously until mixture is light and fluffy.

### Step 3: Finish & serve

FILL 2 glasses with ice cubes. Top with milk. Spoon coffee mixture on top of each serving. Dust with cocoa powder or drizzle with honey if you like. Stir gently to combine before drinking. ¡Salud!

## Images

