THE J.M. SMUCKER Co

Cafecito (Cuban Coffee)

A cafecito, also known as a Cuban coffee, is a classic, strong and sweet Latin coffee recipe that you can easily make at home. It's also a favorite tradition to share with family and friends. All you need to create your own café cubano is three ingredients. ¿Y lo más importante? **Café Bustelo**® Espresso Ground Coffee. (¡Por supuesto!) Just follow our simple recipe below, and enjoy!

Prep Time	Cook Time	Serves	Difficulty
8 mins	7 mins	4	Easy

Ingredients

- 1 ¼ cups water
- 1/3 cup Espresso Ground Coffee
- 1/4 to 1/3 cup sugar

Directions

Step 1: Brew espresso

FILL stove-top or electric moka pot with water and coffee according to manufacturer's instructions. Reassemble moka pot. Begin to brew over medium heat.

Step 2: Measure sugar & brewed espresso

PLACE sugar in 2-cup liquid measuring cup or metal pitcher. As soon as espresso begins to brew, pour about ½ tablespoon over the sugar. Return moka pot to heat until espresso is done brewing.

Step 3: Cream the sugar

BEAT the sugar and espresso with a small spoon until the mixture turns into a creamy, pale beige paste and most of the sugar is dissolved (about 1 to 2 minutes).

Step 4: Pour espresso over creamed sugar, stir, pour & share

POUR brewed espresso gently over the creamed sugar. Stir gently. A thin layer of foam should float on top. Pour into espresso cups and serve immediately. ¡Salud!

Images

