

# **Whipped Coffee**

**By Chef Jen**

## **Ingredients:**

- 2 cups milk of choice (dairy or non-dairy), more if desired
- ½ cup instant coffee
- 3 Tbsp granulated sugar
- 1 ½ tsp cocoa powder
- ½ tsp vanilla
- ½ cup boiling water

## **Preparation:**

1. Wisk coffee, sugar and cocoa powder in heat resistant bowl.
2. Pour boiling water and vanilla into mixture, mix together with fork to incorporate. Carefully, using a hand-held mixer, whip coffee for ~3-4 minutes until mixers leave “ribbons” in the mixture and has lightened in color.
3. Select 4 glasses/mugs and fill halfway with ice, divide milk among the glasses. Carefully spoon coffee mixture over the milk. Optional: Sprinkle with cocoa powder, cinnamon, or mini chocolate chips.