

# Honey Dalgona Coffee

**EASY · 6 MINS** 

Mums, Dads and busy bees everywhere – this one is just for you! Jump on the latest coffee craze and whip up some instant coffee with Choc Honey, then dollop generously on top of ice cold milk of your choice. A sweet treat that will give you an extra little buzz mid-afternoon.



**SKILL LEVEL**Easy

PREP TIME 6 mins **SERVINGS** 

2

## **Ingredients**

- 2 tbsp instant coffee
- 2 tbsp Capilano Pure Honey

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- 2 tbsp boiling water
- 2 cups milk (any type, dairy or non-dairy)

#### Used in this recipe



#### **Pure Honey**

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you
need less in your baking, drinks and savoury
recipes. Learn more about how to swap
Capilano for sugar in your recipes here.

### Method

- 1. In the bowl of a stand mixer (or using a bowl and hand mixer) combine the coffee, honey and water. Turn the mixer on low and mix for 30 seconds until the coffee has dissolved. Increase speed to high and beat until mixture become foamy and then smooth and glossy with stiff peaks.
- 2. To serve, divide milk between two glasses filled half full of ice. Top with honeyed coffee foam and serve immediately with a straw.

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