

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

Ingredients

• 2 tbsp instant coffee

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

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!



- 2 tbsp Capilano Organic Raw Honey
- 2 tbsp boiling water
- 2 cups milk (any type, dairy or non-dairy)

Used in this recipe



ORGANIC RAW HONEY

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic
This exceptional honey has been hand
harvested by Aussie beekeepers from hives
located within a 5km organic foraging radius
and carefully packed to organic specifications.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you
need less in your baking, drinks and savory
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 becomes 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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