Home > Candy Bar Coffee

Candy Bar Coffee



Utensil:

large mixing bowl
Whistling Tea Kettle
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Recipe Description:

There are 2.25 billion cups of coffee consumed in the world every day. Instant coffee, invented in 1890 by David Strang in New Zealand, is derived from brewed coffee beans and is prepared by either freeze-drying or spray-drying the beans. Click here to find more instant coffee recipes using the Saladmaster Whistling Tea Kettle.

```
1/<sub>4</sub> cup
       sugar
(50
g)
      1 cup
nonfat dry milk powder
(115
g)
     1/2 cup
        non-dairy creamer
(120)
mL)
       cocoa powder
(43
g)
     3 tablespoons
instant coffee
(16
g)
     ½ teaspoon
       ground allspice
(1
g)
     1/4 teaspoon
       cinnamon
(.65)
g)
```

Directions:

- 1. In large bowl combine all ingredients.
- 2. Place water in tea kettle and bring to boil over medium heat.
- 3. For a single serving, place 3 tablespoons (37.5g) of mixture in cup and add $\frac{3}{4}$ cup (180mL) of boiling water.

1