

## 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](#).

<sup>1</sup>?<sub>4</sub>

cup  
sugar  
(50  
g)

1

cup  
nonfat dry milk powder  
(115  
g)

<sup>1</sup>?<sub>2</sub>

cup  
non-dairy creamer  
(120  
mL)

<sup>1</sup>?<sub>2</sub>

cup  
cocoa powder  
(43

g)  
3  
tablespoons  
instant coffee  
(16  
g)  
<sup>1</sup>/<sub>2</sub>  
teaspoon  
ground allspice  
(1  
g)  
<sup>1</sup>/<sub>4</sub>  
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 <sup>3</sup>/<sub>4</sub> cup (180mL) of boiling water.