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Activities at Home

Coffee Jelly

Ingredients

- 2 cups of water
- 1 tbsp instant coffee granules
- 2 tsp agar
- 2 tsp sugar
- ½ cup coconut evaporated milk
- 2 tbsp coconut condensed milk

Instructions:

1. Bring the water to a boil in a small pot.
2. Turn the heat down to simmer and add the agar, coffee granules, and sugar. Use a whisk to stir every few seconds, for around 2-3 minutes or until the coffee and sugar dissolves completely.
3. Remove from the heat and transfer to a shallow dish.
4. Allow it to cool for 5-8 minutes or until room temperature.
5. Place into the fridge and allow to chill until firm.
6. In a separate bowl, combine the evaporated milk and condensed milk.
7. Place in the fridge to chill.
8. Using a sharp knife, cut the coffee jelly into cubes inside the dish.
9. Scoop coffee cubes into cups and pour over the sweet milk.
10. Enjoy!

