

Whipped Coffee Just Got Better-Try the Mocha Version Everyone's Loving

The combination of rich cocoa and coffee creates a luxurious taste that's hard to resist.



TIME
5 min

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INGREDIENTS

- 2 tablespoons instant coffee
- 2 tablespoons cocoa powder
- 2 tablespoons sugar
- 2 tablespoons hot water
- 1 cup milk (dairy or non-dairy)
- Ice (optional)
- Chocolate shavings or cocoa powder for garnish

DIRECTIONS

1. In a mixing bowl, combine the instant coffee, cocoa powder, sugar, and hot water.
2. Using a hand mixer or whisk, whip the mixture until it becomes light and fluffy, about 2-3 minutes.
3. In a glass, pour the milk over ice if desired, leaving some space at the top.
4. Spoon the whipped coffee mixture over the milk, creating a beautiful layered effect.
5. Garnish with chocolate shavings or a sprinkle of cocoa powder for an extra touch.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/whipped-coffee-just-got-better-try-the-mocha/>