

Japanese Coffee Jelly - A Cool, Creamy, Coffee-Lover's Dream

If you love coffee but want to experience it in a whole new way, meet your new obsession:



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INGREDIENTS

1 cup boiling water
1 cup cold water
1/3 cup white sugar
3 tsp gelatin powder
2 tbsp instant coffee
Garnish Ideas (Optional but amazing):
Whipped cream
Chocolate shavings
Coffee beans
Fresh mint leaves
Condensed milk
Cocoa powder

DIRECTIONS

1. **Mix Base Ingredients:** In a large jug or mixing bowl, combine:
2. 1 cup boiling water
3. Instant coffee
4. Gelatin powder
5. Sugar
6. Whisk thoroughly until all sugar and gelatin is fully dissolved. Check the bottom of the jug to ensure no gelatin clumps remain.
7. **Add Cold Water:** Pour in 1 cup of cold water and whisk again. This helps the mixture cool and ensures a smooth texture.
8. **Pour & Chill:** Pour the coffee jelly mixture into individual dessert cups or a glass dish.
9. **Optional:** Use your whisk or spoon to break any large bubbles around the edges for a polished finish once set.
10. **Refrigerate:** Place in the fridge for at least 3 hours, or until firm.
11. **Serve:** If using a dish, cut the jelly into cubes and scoop into serving bowls.
12. **Add your chosen garnishes-**whipped cream, condensed milk, mint, or chocolate-and serve chilled.

SWAPS & NOTES

Served with whipped cream, condensed milk, or even chocolate shavings, it becomes a dessert that feels fancy, yet takes almost no effort.

I love how it sets up beautifully in little cups, making it an impressive but stress-free dessert for guests.

Mix Base Ingredients In a large jug or mixing bowl, combine: 1 cup boiling water Instant coffee Gelatin powder Sugar Whisk thoroughly until all sugar and gelatin is fully dissolved.

Check the bottom of the jug to ensure no gelatin clumps remain.
2.

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