

Paleo Dalgona Whipped Coffee - A South Korean coffee drink that is taking the internet by storm. With its sweet caramel-flavored whipped coffee topping, it's definitely worth the hype!

Ingredients

- 2 Tbsp instant coffee
- 2 Tbsp sweetener (coconut sugar, monk fruit, stevia)
- 2 Tbsp hot water
- Your favorite plant-based milk
- Ice cubes (optional)

Directions

1. In a large mixing bowl or KitchenAid Mixer, add coffee, sweetener, and hot water in 1:1:1 ratio.
2. Whisking by hand or handheld mixer: Mix all the ingredients together until melted. Then start whisking! This should take about 2-3 minutes until you form stiff peaks in the mixture.
3. Whisking using a KitchenAid Mixer: First mix at the lowest speed until ingredients are melted. Then turn the speed to the highest setting and mix for about 1 minute or until you form stiff peaks.
4. Add ice cubes to a glass and fill with ice-cold milk (about 2/3rds).
5. Spoon the foam and add it to the top of the glass. Mix it with a spoon or straw and enjoy it as a latte. Optional: sprinkle cinnamon or cocoa powder. Enjoy!