










How to Make Whipped Coffee (Dalgona Coffee)

Whipped Coffee (Dalgona Coffee) is the BEST thing ever! It's a fluffy and incredibly delicious way to make your morning coffee, and takes only 5 minutes with a hand mixer! You can make it hot or cold!



5 from 139 votes

 Course	Breakfast
 Cuisine	Universal
 Keyword	coffee, dalgona coffee, vegan, whipped coffee
 Prep Time	5 minutes
 Cook Time	0 minutes
 Total Time	5 minutes
 Servings	1 or 2 servings
 Calories	45kcal
 Author	Jessica Hylton

Ingredients

- 2 tablespoons instant coffee
- 2 tablespoons granulated sugar
- 2 tablespoons boiling water
- a pinch of cinnamon optional
- 1 cup [milk of choice](#) I've tried it with soy milk, almond and oat milk

Instructions

1. Add all the coffee, sugar and boiling water in a bowl (you can easily double or triple this recipe). Using a hand mixer or stand mixer and whip on one of the higher speeds.
2. Whip the entire mixture for about 2 minutes. Scrape down the sides and whip any bits that didn't get whipped.
3. Taste (it'll be very strong! But of course diluted with your milk) and add more sugar IF desired. I've seen some people add another tablespoon of sugar, but it was fine for me. Remember it'll be diluted with the milk!
4. Add the coffee to a tall glass (about 8 ounces/1 cup) of your favourite milk. I've tried it with soy milk, almond and oat milk. If you're doing iced, add a few ice cubes, then the milk, then spoon the whipped coffee on top. If using hot, just add it to the glass.
5. Using your spoon or straw, stir vigorously to swirl it into your milk.
6. Sip and enjoy! Also take a photo ☺

Notes

WAYS TO MAKE WHIPPED COFFEE

1. You can make coffee with a hand mixer or stand mixer (I found these are the easiest ways).
2. You *can* make it by hand but I don't recommend doing it that way if you have other tools. It takes at least 20 minutes by hand! That being said, that's how many people make it on Tiktok.
3. If you have a hand frother or a hand whisk, you 100% can use that to make it!
4. Ask me - and I'll include here if you can make it any other way.
5. Tip: I used the hot water straight from my Keurig. But you can also boil the water first!

6. You can make less, the above recipe is just a ratio amount. So you can cut it down if you desire, just keep the ratios the same.

What else can I use this for/what should I have whipped coffee with?

So it makes this incredible drink, but you can use it in so many other ways! Here are some yummy ways to enjoy it:

- Use it as a topping for [brownies \(like my brownies recipe\)](#).
- I saw a friend make **pavlova** out of it!
- Make [cookies](#) and dip it into it - it tastes phenomenal! I love it with my [snickerdoodle cookies](#), and my [maple pecan sugar cookies](#).
- If you want to make this extra indulgent you can use my [3-ingredient caramel sauce](#) with it!
- Another INCREDIBLE use is to make a very large batch of it (maybe, a cup each?) and freeze it to make **coffee ice cream**!
- Have this with a warm slice of [banana bread](#), [strawberry banana bread](#), [pecan banana bread](#) or even [chocolate chip pumpkin bread](#)!
- P.S. I now also have a [whipped matcha blog post](#)!

Nutrition is for two servings!

Nutrition

Calories: 45kcal

How to Make Whipped Coffee (Dalgona Coffee) <https://jessicainthekitchen.com/how-to-make-whipped-coffee-dalgona-coffee-tips/> March 22, 2020