

Frothy Whipped Coffee White Russian

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Frothy Whipped Coffee White Russian - Half Baked Harvest

Ingredients

- 1 tablespoon hot water
- 1 tablespoon instant coffee powder
- 1 tablespoon honey or granulated sugar (see note)
- 2 ounces (1/4 cup) vodka
- 1 - 1 1/2 ounces (2-3 tablespoons) Kahlua
- 1-2 ounces (2-4 tablespoons) whole milk or nut milk
- 1/4 teaspoon vanilla extract

Process

Combine the hot water, instant coffee, and honey in a bowl. Using an electric mixer, whip until fluffy and light, 2-3 minutes. Alternately, you can do this with a hand frother too.

Fill a glass with ice. Add the vodka, Kahlua, and a splash of vanilla. Stir. Pour the milk over and stir to combine. Spoon the whipped coffee ontop. Gently stir and enjoy!

RECIPE NOTES

Sweeteners: I love the flavor of honey and it works well, but sugar does whip up prettier and smoother.

If you love a lot of Whipped Coffee on Top, use 2 tablespoons instant coffee, 2 tablespoons hot water, and 1-2 tablespoons sugar.

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: