

Best Dalgona Coffee (Whipped Coffee)

Learn to make viral Dalgona coffee (whipped coffee) with just 4 ingredients. This fluffy Korean TikTok coffee takes 5 minutes and creates perfect foam.

5 min

PREP

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Best Dalgona Coffee (Whipped Coffee)

Ingredients

- 2 tbsp coffee
- 2 tbsp granulated sugar
- 2 tbsp water
- 1 cup milk

Instructions

- 1 Make the whipped coffee**
Combine 2 tablespoons instant coffee, 2 tablespoons granulated sugar, and 2 tablespoons hot water in a medium mixing bowl.
- 2** Whip the mixture vigorously with a hand whisk for 5-8 minutes, or use an electric mixer for 2-3 minutes, until the mixture transforms from dark brown to a light caramel color and becomes thick, fluffy, and holds stiff peaks when the whisk is lifted.
- 3 Assemble the drink**
Pour 1 cup milk (hot or cold, your preference) into a tall serving glass, filling it about 3/4 full.
- 4** Spoon the whipped coffee mixture on top of the milk, creating a thick cloud-like layer that floats on the surface.
- 5** Serve immediately with a spoon for stirring and mix the whipped coffee into the milk before drinking to combine the flavors.

Tips

Use instant coffee granules, not ground coffee or brewed coffee, for the best foaming results.

Maintain equal ratios (2 tablespoons each) of instant coffee, sugar, and hot water for optimal texture.

Whisk vigorously for 5-8 minutes by hand or 2-3 minutes with an electric mixer until the mixture becomes light and fluffy.

Use hot water to dissolve sugar completely, but you can add a splash of cold water at the end for denser foam.

An electric hand mixer or stand mixer significantly reduces whisking time and effort compared to manual whisking.

The foam can be stored in the refrigerator for up to a week in an airtight container for quick preparation.

Any type of milk works - dairy, almond, oat, soy, or coconut milk - and can be served hot or cold.

Mix the foam into the milk before drinking to combine all flavors, or enjoy the layers separately for different taste experiences.