

Coffee & Creamer

This recipe makes as much as you wish to prepare



Ingredients

Coffee, brewed how you like it
Add cream, sugar, creamers, etc as you prefer

Directions:

1. Prepare your coffee using your preferred method. Add any creamer, sweetener, or flavoring as desired.
2. Take note of the total volume of your coffee, then carefully pour it into silicone molds for easy removal. Record how many mold sections are filled with your typical cup of coffee volume.
3. Place the molds in the freezer and let the coffee freeze until completely solid.
4. Once frozen, remove the coffee pucks from the silicone molds and place them on a parchment-lined freeze dryer tray.
5. Start the freeze-drying cycle. Once the regular cycle is complete, flip each coffee puck over to ensure even drying. Continue freeze-drying for an additional 12 hours to remove any remaining moisture. (My total cycle time was 36 hours).
6. Once fully dried, store the coffee pucks in airtight containers or vacuum-sealed bags for long-term freshness. Note how many pucks of coffee make one cup.

Rehydration:

Place the appropriate quantity of coffee pucks in your cup and add the volume of boiling water to make it a full cup.

Notes:

This is a great way to have your normal morning coffee while on the road without having to bring along creamers, etc. Just heat water, mix and get your day started the way you like it!

Nutritional Value Not Provided

Calories: Protein: g Fat: g Carbohydrates: g Sugar: g Fiber: g