

# Milky Coffee Bites

1 Recipe made about 21 1x1 inch molds. \*

[John in Bib's: Milky Coffee Squares English Inspired Ep10](#)

## Ingredients:

1 C Milk  
1½ heaping teaspoons  
Instant Coffee Granules  
  
Cool Whip



## Directions:

1. Microwave 1 C of milk in the microwave for about 1 and ½ minutes. (Do not let it boil you just need this hot enough to dissolve the instant coffee)
2. Add 1½ heaping teaspoons (like what you eat with) of Instant Coffee Granules to the milk, and mix.
3. Put milk in the fridge to cool down.
4. In a 24 space mold (mold size about the size of a Nilla wafer) put a spoon of Cool Whip.
5. Remix milk and coffee mix, and top off each mold space with coffee mix.
6. Freeze (It is helpful to have your molds on a cookie sheet or cardboard to move without spilling) until solid.
7. Pop each milky coffee bite out of the mold and place on a lined tray.
8. Freeze Dry.
9. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** My dry time was shy of 25 hours in a medium freeze dryer

**Rehydration:** Not intended



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray