

# Cloud Coffee Recipe

This refreshing cloud coffee swaps out water for coconut water, giving your iced coffee a tropical twist. With a shot of espresso and a splash of plant-based milk, it's a light, hydrating drink that's perfect for warm days or a quick pick-me-up. Here's how to make it at home with just a few simple ingredients.

## 1 Ingredients

- 1 shot (1 oz) of espresso (or 2 oz for a stronger kick)
- 4–6 oz young coconut water (preferably unsweetened, like Harmless Harvest)
- 1–2 oz plant-based milk (almond-coconut blend works well)
- Ice (small cubes for better chilling)
- Optional: Lime wedge for garnish

## 2 Instructions

1. Brew a fresh shot of espresso using an espresso machine or stovetop moka pot. Let it cool slightly.
2. Fill a 10–12 oz glass with small ice cubes.
3. Pour 4–6 oz of coconut water over the ice.
4. Slowly add the espresso shot over the coconut water.
5. Add a splash of plant-based milk and stir gently or leave layered.
6. Optional: Squeeze a lime wedge over the drink and garnish with the wedge.

## 3 Tips

- Use young coconut water for a fresher taste.
- Keep the serving size small (6–8 oz) to balance flavors.
- Choose unsweetened plant-based milk to control sweetness.
- Instant espresso powder can substitute if no espresso machine is available.

*Recipe from Craft Coffee Guru*