

How to Make Instant Coffee (That Actually Tastes Good)

Meta Title

Five Delicious Instant Coffee Recipes to Make at Home

Meta Description

Learn how to brew the perfect cup of instant coffee using these five delicious recipes. Discover tips and tricks with our expert instant coffee guide.

Excerpt

Master the art of brewing instant coffee and discover five custom drink recipes for a unique and special touch.

Introduction

Instant coffee is, hands down, the most convenient way to enjoy a quick coffee fix without any fuss. In the past, instant coffee was bland, uninspiring, and lackluster. But things are different now.

Modern instant coffees boast rich flavors and intense aromas virtually identical to freshly brewed coffee.

This guide will teach you how to make instant coffee, examine the process behind its creation, help you choose the best options, and provide tips for customizing your brew to perfection.

How to Make Great-Tasting Instant Coffee

The beauty of instant coffee is in its simplicity. Switch on the kettle, measure out the potent instant coffee granules, pour the water into your cup, and breathe deeply as the comforting aroma of coffee fills the air. The only thing better than freshly brewed coffee is your morning cup of caffeine, made hassle-free.

How to make the perfect cup of instant coffee:

Ingredients

- Your favorite cup or mug
- [Instant coffee](#) (we recommend [instant Vietnamese milk coffee](#))
- Hot water brought to a boil

Upgrade your coffee with one or all of the following:

- Creamer or milk
- Sugar or sweetener
- Additional flavorings such as flavored syrups, cinnamon, or cardamom

Instructions

- Place the desired amount of instant coffee into your mug. Start with a teaspoonful to make a medium-strong cup of coffee
- Pour 6-8 ounces of hot water over the coffee granules.
- Stir well to ensure the instant coffee granules dissolve completely
- Add your desired sweeteners, milk & cream, and flavor enhancers
- If it's too weak, add half a teaspoon at a time until it's the ideal strength. If you want it on the weaker side, add extra water or milk

How to Choose Quality Instant Coffee

There are many factors that affect the taste, aroma, and caffeine content of a cup of coffee. When choosing the right instant coffee, it is important to consider where your coffee has come from, the process used to turn coffee beans into coffee powder, and the freshness.

The days of instant coffee being inferior to freshly brewed are gone. Constant improvements in manufacturing and supply chain means that instant coffee is on par with freshly brewed, but considerably easier to make. At Cafely, we love to push the limits and we've developed instant coffee we're actually proud of.

1. Coffee Source

Where do your coffee beans come from? Consider the differences in flavor of single-origin vs blended coffee. A single blend coffee has a signature taste unique to that location, whereas a blend gives you the opportunity to experience a mix of flavors.

2. Type of Bean

Arabica offers a smoother, more aromatic cup of coffee, whereas robusta beans pack more of a punch. Robusta beans are stronger, more bitter than arabica; they have a higher caffeine content, but less sugar.

3. Roast

The roast on your instant coffee beans affects the final flavor. Dark roasts are richer and oilier whereas a light roast is more delicate and retains more of the bean's original flavor.

4. Manufacturing Process

The method of production significantly affects the quality of instant coffee. Freeze-dried coffee maintains a higher caffeine content, taste, and aroma compared to spray-dried coffee. Considering how the coffee has been processed can help you make an informed choice.

5. Freshness

Properly stored coffee beans stay fresh for a very long time, but check the best before date to make sure you are purchasing the highest quality beans, and remember to store them in a dry dark place to stop them from turning stale.

6. Reputable & Certified

Seek out coffee brands committed to sourcing high-quality beans ethically and sustainably. Examine the website or packaging for Fair Trade, Organic, or Rainforest Alliance certifications.

7. Budget

Your budget will inevitably influence the quality of your instant coffee. When you choose an expensive coffee, you will get highly sought-after beans of the highest quality, usually in a single blend. The cheaper the coffee, the lower the grade of beans you will get, and the coffee has a higher chance of being blended than single origin.

Our [selection of instant coffee packs](#) has something for every coffee lover.

If you want something unique, our [instant Vietnamese coconut coffee](#) uses dark roast robusta beans from Vietnam, coconut, and a touch of monk fruit. It has a bold flavor, high caffeine content, and zero added sugar, and is a quick way to experience our standard [Vietnamese coconut coffee](#).

Ultimately, the quality of your instant coffee comes down to the quality of your beans and the refinement of the blend.

Five Delicious Instant Coffee Recipes

Let your imagination run wild and customize your instant coffee just the way you prefer. Add syrups, flavors, spices, creams, and even alcohol to create an infinite variety of coffee drinks that will thrill your palate. Alternatively, you can also try some of the classic coffee recipes below.

Follow the instructions on your instant coffee for the coffee-to-water ratios. Some recipes result in a stronger cup of coffee, so you may have to experiment with how much to use.

1. Iced Instant Coffee

This iced coffee hits the spot on a hot summer day.

Ingredients

- Instant coffee
- Hot water brought to a boil
- Cold water
- Ice

Instructions

1. Follow the suggestions for serving size, but add a little extra instant coffee to make it stronger
2. Pour a small amount of hot water over the coffee granules — just enough to make sure they dissolve completely
3. Add cold water (use the suggested amount minus the hot water)
4. Pour into a tall glass filled with ice

2. Crafted Coffee Blends

Instant coffee shines best in blended drinks. You get the strong coffee taste and don't have to worry about it getting watered down.

Ingredients:

- Instant coffee
- Ice
- Milk
- Sweetener or coffee syrup (optional)
- Whipped cream (we can pretend it's optional, but we all know it's not)
- Blender

Instructions

1. Add one cup of milk into the blender
2. Add the desired amount of sweetener or coffee syrup
3. Sprinkle instant coffee over the milk
4. Add about two cups of ice
5. Blend until smooth
6. Pour into a large cup and top with whipped cream

Related: [How to Make the Best Iced Coffee](#)

3. Instant Irish Coffee

Created nearly [100 years ago](#), the classic Irish coffee drink is a blend of rich, dark coffee, thick cream, and splash of Irish whiskey.

Ingredients

- Instant coffee
- Hot water brought to a boil
- Maple syrup, sugar or sweetener
- Irish whiskey
- Heavy cream

Instructions

- Put instant coffee into your mug
- Pour hot water over the coffee granules to make sure they dissolve completely
- Cool the coffee to room temperature
- In another cup, add a shot of Irish whiskey
- Pour the coffee into the whiskey
- Sweeten with your choice of sweetener
- Stir in double cream

4. Traditional Vietnamese Milk Coffee (Iced)

Ingredients

- Instant coffee

- Sweetened condensed milk
- Hot water brought to a boil
- Ice

Instructions

1. Put desired amount of instant coffee into your mug (enough to make a strong cup)
2. Add 2-3 tablespoons of [sweetened condensed milk](#) into a separate glass
3. Pour suggested amount of hot water onto the coffee grounds and stir
4. Pour the coffee onto the sweetened condensed milk and stir
5. Add ice

Related: [What is Vietnamese Coffee?](#)

5. Espresso Martini

A great cocktail never goes out of style, and there is nothing more fabulous than an Espresso Martini made with instant coffee.

Ingredients

- Vietnamese Coffee, we recommend [BanMe](#) and [HaNoi](#) coffee.
- Liqueur either Kahlua or Tia Maria.
- Vodka
- Simple Syrup — a combination of sugar and water. If you can't purchase from the store, then make your own by boiling water and sugar together at a ratio of 1:1 until the sugar has dissolved
- Condensed Milk (optional)
- Cocktail Shaker
- Strainer
- Ice Cubes

Instructions

- Brew your instant coffee and allow to cool
- Put all the ingredients into a cocktail shaker, and shake vigorously.
- Fill a glass with ice
- Strain the ingredients into the glass
- Garnish (three coffee beans are a classic look)

Healthy Options for Your Instant Coffee

While whiskey, maple syrup, and thick cream may be great for a treat, sometimes we need a healthier option. There are lots of light alternatives that mean you can enjoy sweetened instant coffee without the health risks.

- **Sweeteners:** Look into natural sweeteners like monk fruit, Stevia, and xylitol. Cafely uses monk fruit in its instant coffee, adding sweet notes to balance out the intense flavors.
- **Milk alternatives:** At 150 calories per eight ounces, full fat cow's milk can cause weight gain. Consider using soy, almond, or oat milk, which are lighter in calories and a good option for those avoiding dairy.

- **Flavor enhancers:** Spices such as cinnamon, nutmeg, cardamom, turmeric, and vanilla offer various health benefits and an added pop of flavor.

Try different strengths by varying the ratios of coffee and water, or try it chilled, spiced up, or with syrup.

How Instant Coffee is Produced

The goal for all instant coffee is to deliver a product that closely mimics the taste of freshly brewed coffee. The process of harvesting coffee beans, roasting, and converting them into instant powder is strictly controlled, and every step is measured to ensure the coffee retains its flavor and aroma.

Instant coffee has been around since as early as 1890. David Strang of Invercargill, New Zealand, is credited with its invention, which he called the Dry-Hot-Air process. However, [Constant Louis Washington](#) introduced instant coffee to the general public in 1909 and is often credited with discovering instant coffee.

Instant coffee increased in popularity during World War II, and today, around 50% of the world's green coffee beans are used to produce [instant coffee](#).

The [robusta bean](#) is predominantly used as it has a more intense flavor, translating well in its instant format. However, many suppliers are now using a blend of robusta and [arabica beans](#), which are then roasted before being ground, brewed into a liquid, and either spray-dried or freeze-dried.

Related: [What's the Difference Between Robusta & Arabica Coffee?](#)

Freeze Drying

Freeze drying is the preferred method for high-quality coffee brands. Freshly brewed coffee is poured into trays and then frozen. The liquid is then forced from the frozen coffee through chemical sublimation.

In layman's terms, the ice is vaporized without going through the liquid stage. The result is a shelf-stable coffee powder. Freeze drying has a more intense flavor and aroma than spray drying.

Spray Drying

Spray drying is the cheapest method of creating instant coffee. Concentrated coffee is sprayed into a hot air chamber. The coffee extract is atomized and turned into droplets. When the droplets hit the hot air, the water evaporates instantly. The dried coffee then falls to the floor of the chamber, where it is collected.

[Cafely's instant Vietnamese black coffee](#) is made from single-origin, fair-trade robusta beans, which have been dark roasted and freeze-dried. The result is a bold, smooth, and richly aromatic coffee that is always perfect.

Related: [Where to Buy Authentic Vietnamese Coffee](#)

FAQs: Making Instant Coffee

1. How much water should I use for one packet of instant coffee?

The recommended amount of water for one packet of instant coffee is 6-8 ounces of water per packet for optimal flavor. Every cup of instant coffee can be tailored to your specific preference. Experiment with different quantities of water to make your coffee the perfect strength for you.

Related: [How Much Coffee to Use Per Cup](#)

2. Can I make iced coffee with instant coffee?

Absolutely. For a refreshing cup of instant iced coffee, simply dissolve a packet of instant coffee in a small amount of hot water. Stir to dissolve the granules, add cold water and ice, and sweeten if desired.

3. Is instant coffee less caffeinated than regular coffee?

Most instant coffee contains slightly [less caffeine than regular coffee](#). However, Cafely's instant coffee offers a substantial 225 mg per serving, making it a [stronger choice](#).

4. How can I make my instant coffee taste better?

Make sure you pick a quality brand of instant coffee. We recommend you use Cafely's [instant Vietnamese milk coffee](#). For the best tasting up of instant coffee use filtered water. You can customize your instant coffee to your taste by adding cream or milk, sweeteners, flavored syrups, or spices.

5. What makes Cafely Instant Vietnamese Milk Coffee different?

Cafely Instant Vietnamese Milk Coffee has an authentic [Vietnamese coffee flavor](#). The carefully selected blend of single-origin, fair-trade, robusta beans from the central highlands of Vietnam is combined with traditional Vietnamese-style condensed milk and a touch of monk fruit. The coffee comes with zero sugar or artificial sweeteners, and has high caffeine content.

6. Is instant coffee real coffee?

Yes. Instant coffee is made from real coffee beans that have been brewed and dried. The caffeine content in instant coffee is slightly lower than freshly brewed coffee, but [the health benefits](#) are the same. Instant coffee is simply a convenient way to enjoy coffee without the hassle of brewing it yourself.

7. Can I reuse instant coffee granules?

No. Instant coffee granules should dissolve once mixed with water. Once your cup of instant coffee is finished, there will be no granules left in the bottom of the cup.

Even with regular coffee, we don't recommend reusing the grounds. The coffee will taste weak and bitter. Instead, find other [ways to reuse the coffee grounds](#).

8. How should I store my instant coffee?

Like coffee beans and ground coffee, instant coffee should be kept away from moisture and humidity. Exposure to these elements can cause coffee to clump and lose its flavor. Keep instant coffee in a sealed container in a cool, dry place.

9. Does instant coffee expire?

Yes, instant coffee does expire, and you should always check the packaging for expiry dates. However, it's less susceptible to mold and bacteria and can be stored unopened for a long time. An opened packet of instant coffee will last you anywhere from two months to a year.

10. Can instant coffee be used in recipes?

Yes. Instant coffee is widely used in a number of cooking recipes. Some favorites include tiramisu, coffee ice cream and coffee cake. Instant coffee is used in Swedish meatballs, as a rub for steak and in ragu's and chilis.