



THE J.M. SMUCKER Co

# Cafecito (Cuban Coffee)

A cafecito, also known as a Cuban coffee, is a classic, strong and sweet Latin coffee recipe that you can easily make at home. It's also a favorite tradition to share with family and friends. All you need to create your own café cubano is three ingredients. ¿Y lo más importante? **Café Bustelo**® Espresso Ground Coffee. (¡Por supuesto!) Just follow our simple recipe below, and enjoy!

## Prep Time Cook Time Serves Difficulty

8 mins 7 mins 4 Easy

## Ingredients

- 1 ¼ cups water
  - 1/3 cup Espresso Ground Coffee
- Ground Espresso Coffee in Limited Edition Game Face Cans\*
- 1/4 to 1/3 cup sugar

## Directions

### Step 1: Brew espresso

FILL stove-top or electric moka pot with water and coffee according to manufacturer's instructions. Reassemble moka pot. Begin to brew over medium heat.

### Step 2: Measure sugar & brewed espresso

PLACE sugar in 2-cup liquid measuring cup or metal pitcher. As soon as espresso begins to brew, pour about ½ tablespoon over the sugar. Return moka pot to heat until espresso is done brewing.

### Step 3: Cream the sugar

BEAT the sugar and espresso with a small spoon until the mixture turns into a creamy, pale beige paste and most of the sugar is dissolved (about 1 to 2 minutes).

### Step 4: Pour espresso over creamed sugar, stir, pour & share

POUR brewed espresso gently over the creamed sugar. Stir gently. A thin layer of foam should float on top. Pour into espresso cups and serve immediately. ¡Salud!

## Images

