

Cafe de Olla Coffee

Ingredients

- 2 c Water
- 1 Cinnamon Stick
- 1 Anise
- 4 T Coffee Beans
- 2 Dried Orange Peels
- 1/3 c Dark Brown Sugar

Instructions

1. In a small pot, add the water, cinnamon, anise, and piloncillo. Turn heat on and simmer until the sugar is dissolved. About 7 minutes.
2. Place coffee beans in coffee grinder and ground until fine.
2. When the water starts boiling, add the coffee, turn the heat off and stir. Cover the pot and let steep for 5 minutes. Pour through a strainer to serve.