



JELLY MILK TEA

“Craving something sweet and satisfying? Try this jelly milk tea — a creamy, refreshing drink with just the right touch of sweetness and delightfully chewy jelly”



PREP TIME
1 HOUR



COOK TIME
10 MIN



SERVINGS
4 CUPS

Instructions

- 1. Prepare the Jelly:** Follow instructions on Jell-O packet
- 2. Prepare the Tea:** Steep the tea bags with 2 cups of freshly boiled water and let the tea sit in water until it cools completely
- 3. Prepare the Syrup:** Add $\frac{1}{2}$ cup of water and sugar to a saucepan and stir them together quickly
- 4. Heat the water** on medium-high heat and cook until it boils and the sugar has completely dissolved
- 5. Remove the saucepan** from the heat and let the simple syrup cool
- 6. Assemble the Drink:** Strain the tea into a pitcher
- 7. Pour $\frac{1}{2}$ cup** of the tea and $\frac{1}{2}$ cup of milk into each glass
- 8. Next,** add 1 teaspoon of simple syrup
- 9. Cut the refrigerated Jell-O** into cubes and add it to your drink

Ingredients

FOR THE MILK TEA

- 4 bags of black tea
- 2 cups hot water
- 2 cups whole milk
- 1 pack of Jell-O Mix

FOR THE SIMPLE SYRUP

- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup sugar