



Recipe from: [My Catholic Tradition](#)

Café de Olla

SERVES FOUR

1/2 cup piloncillo or soft dark brown sugar

4 cinnamon sticks, each about 6 in long

2/3 cup freshly ground coffee, from dark-roast coffee beans

Pour 4 cups water into a pan.

Add the sugar and cinnamon sticks.

Heat gently, stirring occasionally to make sure that the sugar dissolves.

Bring to the boil.

Boil rapidly for about 20 minutes, until the syrup has reduced by one-quarter.

Add the ground coffee to the syrup.

Stir well and then bring the liquid back to the boil.

Remove from the heat.

Cover the pan and leave to stand for about 5 minutes.

Strain the coffee through a fine sieve.

Pour into cups and serve.