

Homemade Brown Sugar Bubble Tea

The tapioca balls used in these popular Taiwanese drinks are called boba or pearls, depending on how large or small you make them! The drink is called boba, boba tea, or bubble tea. If you do not wish to drink tea, simply omit and use only milk! Emily says, **“Taiwan invented bubble tea and I drank lots of it there. My favorite was lemon plum flavor, but here is a picture of a milky bubble tea with brown sugar tapioca bubbles.”** This is the type of bubble tea we are making today!

To Make Tapioca Pearls:

3 ¼ Tablespoons brown sugar

¼ cup water

¾ cup tapioca + for dusting

Combine brown sugar, water, and 1 spoonful of tapioca over medium heat. Stir constantly to prevent burning until the mixture thickens. Remove from heat, and add remaining tapioca. Mix until you have a supple dough.

Sprinkle the counter or other surface with a little tapioca starch to prevent sticking. Divide dough into two sections. Working with one section at a time, make long ropes of dough. Cut the dough into small ¼ inch pieces. Roll these pieces into balls or “pearls.”

Bring a pot of water to a boil. Add pearls to the boiling water. Stir until the pearls float to the surface. Cook for 20 minutes. Then turn off the heat, cover the pot, and let them sit in the warm water for 20 more minutes. Drain and rinse the pearls in cold water.



To Make Brown Sugar syrup:

⅓ cup Brown sugar

Add brown sugar & boba pearls to a nonstick pan. Stir until the sugar melts.

To Assemble the Drink:

- 1) Place brown sugar pearls mixture in a tall glass.**
- 2) Add a few ice cubes on top of the pearls**
- 3) Pour in ⅔ cup of whole milk (if you wish to add tea, mix 2 ounces of pre-steeped tea with the milk!)**
- 4) Top with whipped cream, stir, and enjoy!**

