

# Brown Sugar Boba Milk Tea

Learn to make authentic Brown Sugar Boba Milk Tea at home with chewy tapioca pearls and rich caramel flavor.  
Easy Taiwanese bubble tea recipe!

10 min

PREP

10 min

COOK

20 min

TOTAL

2

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 1 cup Tapioca balls
- 2 cup water
- 1 cup brown sugar
- 2 tbsp black tea
- 1 cup milk

## Instructions

### 1 Cook the tapioca pearls

Bring 2 cups water to a rolling boil in a large saucepan over high heat. Add 1 cup tapioca pearls and stir immediately to prevent sticking. Cook for 8-10 minutes, stirring every 2 minutes, until pearls are tender but still chewy when bitten.

### 2 Make brown sugar syrup

Heat 2 tablespoons brown sugar and 1/2 cup water in a small saucepan over medium heat. Stir constantly until sugar completely dissolves, about 2 minutes. Continue simmering until syrup coats the back of a spoon, about 2-3 minutes more.

3 Drain the cooked tapioca pearls through a fine-mesh strainer. Immediately transfer hot pearls to the warm brown sugar syrup and stir gently to coat. Let soak for 10 minutes to absorb the caramel flavor.

### 4 Prepare the tea

Steep tea bags in 1 cup hot water (85-90°C/185-194°F) for 4 minutes for strong tea. Remove tea bags and let tea cool to room temperature, about 15 minutes, or refrigerate for 5 minutes.

## 5 Assemble the drinks

Divide the brown sugar-soaked pearls and syrup evenly between two tall glasses. Add ice cubes if desired, filling each glass about 1/3 full.

6 Pour 1/2 cup cooled tea slowly over the back of a spoon into each glass to create distinct layers. Top each glass with 1/2 cup milk, pouring slowly to maintain the layered effect.

7 Serve immediately with wide boba straws. Stir well before drinking to combine all flavors and distribute the pearls.

## Tips

Use high-quality loose leaf black tea or premium tea bags for the richest flavor base. Assam and Ceylon teas work exceptionally well for their bold, malty characteristics that complement brown sugar.

Cook boba pearls in rapidly boiling water and stir frequently, especially in the first few minutes, to prevent them from sticking together. Always follow package directions as cooking times vary by brand.

Transfer hot boba pearls immediately to brown sugar syrup while they're still warm—this ensures maximum flavor absorption and prevents the pearls from hardening.

Make your brown sugar syrup slowly over medium-low heat, stirring constantly to prevent burning. The syrup should coat a spoon but still flow freely when cooled.

Cool your brewed tea completely before assembling the drink to prevent the milk from curdling. You can speed this up by brewing it stronger and adding ice.

For the most dramatic presentation, drizzle extra brown sugar syrup around the inside of your glass before adding ingredients, creating those signature tiger stripes.

Use a wide boba straw and stir well before drinking to ensure you get the perfect blend of flavors and textures in every sip.

Serve immediately after assembly for the best texture and temperature contrast. Boba pearls become overly soft if left sitting too long in the assembled drink.