

Coquito



Prep time 5m | Total time 5m | Yields 7 Servings



An Authentic Puerto Rican Beverage

If you like coconut and eggnog, you'll love Puerto Rican Coquito! Coquito is a thick and creamy coconut drink that mixes silky GOYA® **Coconut Milk** with sweet GOYA® **Cream of Coconut**, cinnamon and rum. This rich, authentic coquito recipe is commonly made during Christmas where it is served cold and meant to be shared with family and friends.

More recipe inspirations:

[Chocolate Coquito](#)

[Pistachio Coquito](#)

Ingredients

2
cans (12 oz. each)
GOYA® Evaporated Milk

1
can (15 oz.)
GOYA® Cream of Coconut

1
can (13.5 oz.)
GOYA® Coconut Milk

1/2
cup
GOYA® Sweetened Condensed Milk

1/2
cup white rum (optional)

1
tsp. vanilla extract

1/2
tsp. ground cinnamon, plus more for garnish, if desired

Cinnamon sticks (optional)

Directions

- 1 In bowl of blender, add evaporated milk, cream of coconut, coconut milk, sweetened condensed milk, rum (if using), vanilla extract and ground cinnamon. Blend on high until mixture is well combined, 1-2 minutes.
- 2 Pour coconut mixture into glass bottles; cover. Transfer to refrigerator. Chill until cold.
- 3 To serve, stir or shake bottle well to combine. Pour coquito into small serving glasses. Garnish with ground cinnamon and cinnamon sticks, if desired.

Quality Goya products are available at many food stores and supermarkets.

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