

# Coquito



## Prep Time

Prep: 10min

Cook: 0min

Total time: 10min

## Directions for Coquito

## Ingredients for Traditional Coquito

- 2 cans of coconut milk
- 1 can of sweetened condensed milk
- 1 can of evaporated milk
- 1 can of coconut cream
- ½ cup to 1 cup of Rum (you can use more, less, or none at all)
- ½ teaspoon of Cinnamon
- 1 teaspoon of vanilla

- You can add all ingredients to a blender, except the rum. Blend until combined and pour part of the mix into an ice tray for freezing. I do this so I can mix it into my afternoon coffee sometimes.
- Then add the rum and blend again. Pour the mix into a bottle and chill in the fridge. It's best served cold, and will keep in the fridge for at least a week.