



"Coquito" (pronounced coh- kee- toe)

Portions: 4-6 cups

Ingredients:

- 14 oz. sweetened condense milk
- 12 oz. evaporated milk
- 15 oz. cream of coconut
- 1 tsp. vanilla extract
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg
- 1/8 ground cloves
 - Optional- Use as replacement if dairy free for sweetened condensed milk or evaporated milk. 12 oz. coconut milk (as a rum substitute).

Preparation:

1. Combine all of the ingredients in the blender and pulse for a few seconds until completely comes together and smooth.
2. Transfer the mixture into a glass jar with a lid, bottle or pitcher. It will need to have a lid to keep air- tight and also to be able to shake it up before serving.
3. Refrigerate for up to 4 hours, until completely chilled throughout.
4. Shake it up before servings.
5. Pour into glasses and garnish with a sprinkle of cinnamon, nutmeg, cinnamon stick or even coconut flakes.

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"Coquito" (pronounced coh- kee- toe)

Porciones: 4-6 vasos

Ingredientes:

- 14 oz. leche condensada
- 12 oz. leche evaporada
- 15 oz. de crema de coco
- 1 cucharadita de extracto de vainilla
- 1/2 cucharadita de canela molida
- 1/4 cucharadita de nuez moscada molida
- 1/8 cucharadita de clavo molido
- 12 oz. leche de coco (como sustituto del ron).

Preparación:

1. Combine todos los ingredientes en la licuadora y pulse durante unos segundos hasta que se una por completo y quede suave.
2. Transfiera la mezcla a un frasco de vidrio con tapa, botella o jarra. Necesitará tener una tapa para que se mantenga hermético y también para poder agitarlo antes de servir.
3. Refrigere por hasta 4 horas, hasta que esté completamente frío.
4. Agítelo antes de servirlo.
5. Vierta en vasos y decore con una pizca de canela, nuez moscada, canela en rama o incluso coco rallado.

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