



BRIANNAH'S
¡AY BENDITO!

dairy-free COQUITO

"Puerto Rico! This is a recipe from my mom's side of the family, a classic comparative to a spiked eggnog, but better in my opinion!"

— Briannah, Creative Team

YIELD: 8 servings

INGREDIENTS

- 11¼ oz can condensed coconut milk
- 13½ oz can cream of coconut or sweetened coconut cream
- 13½ oz can coconut milk
- ½ cup oat milk
- 1½ tsp vanilla extract
- ½ tsp nutmeg
- 2 tsp ground cinnamon
- 1 – 1½ cup dark rum

MATERIALS

- Blender

INSTRUCTIONS

1. Toss all the ingredients in the blender and blend on high speed until smooth.
2. Chill in the fridge for 4 hours.
3. Before serving, shake/stir. If too thick for your preference, you can thin it out with 2-4 tablespoons of extra oat milk!
4. Serve in a glass with a stick of cinnamon and a pinch of ground cinnamon on top!

TIPS AND TRICKS

This is a non-dairy Coquito! You can sub oat for almond or your preference of non-dairy milk.