

# Li Yun's "Keep It Simple" Coquito Recipe

## Ingredients:

One batch makes enough to fill **three 16oz bottles**.

- 1 can coconut cream (13-15oz)
- 1 can condensed milk (14oz)
- 1 can evaporated milk (12oz)
- 1 can / to taste: Rum OR Coconut Rum OR 151 Rum (if you like it super strong). I usually measure just 1 can of Coconut Rum using the largest can from the ones used above.
- Vanilla (1-2 capfuls)
- Ground Cinnamon (to taste — I like a lot)
- Optional: add a cinnamon stick to the bottle
- Optional: some people like to add nutmeg



Note: the measurements above for canned ingredients can vary based on the brand, so don't worry too much about the exact oz. Instead just get the cans closest to the amount indicated in the recipe and use the whole can.

## Directions:

- Blend all the ingredients together until smooth and creamy.
- Use a funnel (the funnel is key!) to pour Coquito into an empty bottle for cooling and storage. You can reuse washed 2 liter soda bottles or use glass bottles (great for gifting! See below).
- Chill in the fridge then serve over ice in a small glass. ¡Salud!

## TIP:

Make extra! Bottles of Coquito make great holiday gifts! ¡Salud!

## Variations:

You can experiment by adding other flavours to your Coquito: chocolate coquito, coffee coquito, and almond coquito are three popular flavors I've tried in Puerto Rico.