



# Coquito Cream Dream Holiday Cheer

## A Drink That Feels Like a Hug

Hello, my dear. Come sit. Let me tell you about my Coquito. It's a creamy drink from Puerto Rico. My friend Luisa taught me her family recipe years ago. We made it in her tiny kitchen, laughing the whole time.

It tastes like a holiday hug in a glass. Sweet coconut, warm spices, and a little kick. It matters because it's about sharing joy. We pass the pitcher around the table. Everyone feels included. Do you have a special drink your family shares during celebrations?

## Why the Wait is Worth It

The recipe is wonderfully simple. You just whisk everything together in a big pitcher. Then, you must walk away. Put it in the cold fridge for at least an hour. I know, waiting is hard!

But this wait matters. It lets all the flavors get to know each other. The cinnamon dances with the coconut. The rum settles in nicely. It becomes one beautiful flavor. \*Fun fact: letting it sit is called “letting it marry.”\* Isn’t that lovely? I still laugh at that.

## The Magic Blender Step

Just before your guests arrive, get your blender. You’ll work in small batches. Pour some of the mix in and blend for a minute. Watch it become frothy and light!

This step makes it feel special. It turns a creamy mix into a dreamy, cloud-like drink. Doesn’t that sound amazing? The froth holds the sprinkle of nutmeg on top so nicely. Which do you prefer, drinks that are smooth or drinks with a little froth?

## A Sip of Sunshine

Now, pour it over ice. Grate a little extra nutmeg right on top. Take your first sip. Close your eyes. You taste the sunny islands. You feel the warmth of the spices.

It’s not just about taste. It’s about a feeling. It turns a regular evening into a small party. That’s the power of a shared recipe. It carries love from one kitchen to another.

## Make It Your Own

You can keep the pitcher in the fridge for up to three days. The flavors get even friendlier. I sometimes make it on a Wednesday, just for me and my cat. He likes the smell.

See also [Frosted Slow Cooker Snowball Bites](#)

Remember, your kitchen, your rules. No rum? Use more coconut milk. Love cinnamon? Add an extra dash. What spice would you add to make it yours? Cooking is about sharing stories and making new ones. Now, go make some cheer.

## Ingredients:

Ingredient	Amount	Notes
cream of coconut	1 (15-ounce) can	
coconut milk	1 (14-ounce) can	
evaporated milk	1 (12-ounce) can	
gold rum	1 $\frac{1}{4}$ cups	
vanilla extract	1 teaspoon	
ground cinnamon	$\frac{1}{2}$ teaspoon	
ground nutmeg	$\frac{1}{4}$ teaspoon	plus extra for serving



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### Instructions

**Step 1:** Grab your biggest pitcher. Pour everything in. The cream of coconut, coconut milk, evaporated milk, rum, vanilla, cinnamon, and nutmeg. Whisk it all together until it looks like one happy, creamy family. Doesn't that smell amazing already? (A good whisk makes this so easy. Use one with a comfy handle.)

**Step 2:** Now, pop that pitcher in the fridge. Let it get nice and cold for at least an hour. I sometimes make it two days ahead. The flavors become best friends while they wait. **What's your favorite make-ahead treat? Share below!**

**Step 3:** Party time! Pour some of the mix into your blender. Blend for about a minute until it gets a little frothy. Do this in batches so it doesn't overflow. I still laugh at the time I didn't. What a mess! Serve it right away over ice with a sprinkle of nutmeg on top.

### Creative Twists

This recipe is like a cozy sweater. You can dress it up in different ways. Try a chocolate version. Just add two tablespoons of cocoa powder. It's so rich and wonderful. For a coffee kick, use cold brew instead of rum. It's perfect for a chilly morning. You could even make it a frozen treat. Just blend it with extra ice until it's like a milkshake. Which one would you try first? Comment below!

See also [Spiced Rum Gingerbread Snowballs](#)

## Serving & Pairing Ideas

This drink is a celebration in a glass. Serve it in pretty cups with a cinnamon stick. It looks so special. A plate of buttery shortbread cookies on the side is perfect for dipping. For a real party, offer tiny meat pies or savory pastries. They balance the sweet creaminess so well. To drink alongside, a sparkling cider is lovely for everyone. Grown-ups might enjoy a dry sherry. It's a nice, sipping friend for the coquito. Which would you choose tonight?



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## Keeping Your Coquito Creamy and Dreamy

This coquito gets better after a rest in the fridge. Let it chill for at least one hour. This lets all the lovely flavors get to know each other. You can keep it there for up to three days.

I don't recommend freezing this one. The dairy can separate and get a bit grainy. It's best fresh from the fridge. I learned this the hard way one year!

I once made a triple batch for a big party. It saved me so much time on the busy party day. Batch cooking like this is a little gift to your future self. It lets you enjoy your own gathering.

**Have you ever tried storing it this way? Share below!**

## Simple Fixes for Common Coquito Hiccups

First, your drink might not be sweet enough. The cream of coconut can settle in the can. Always stir it well in the can before you use it. This ensures every glass is perfectly sweet.

Second, the spices might sink to the bottom. The fix is easy. Just give your pitcher a gentle stir before you pour. I remember serving a glass with no spice once. My grandson asked where the flavor went!

Third, it might not get frothy when you blend it. Make sure your mixture is very cold before blending. A warm mixture won't froth up nicely. Getting these little things right builds your kitchen confidence. It also makes the flavor perfect in every sip.

See also Mediterranean Christmas Skillet Feast

### Which of these problems have you run into before?

## Your Quick Questions, Answered

### Q: Is this recipe gluten-free?

A: Yes, all the ingredients listed are naturally gluten-free.

### Q: Can I make it ahead?

A: Absolutely! Making it 1-3 days ahead is actually best for flavor.

### Q: What if I don't have rum?

A: You can use a nice apple cider instead. The drink will still be delicious and creamy.

### Q: Can I double the recipe?

A: You sure can. Just use a very large bowl or two pitchers to mix it.

### Q: Any optional tips?

A: A cinnamon stick makes a pretty stirrer. *Fun fact: nutmeg comes from the seed of a tropical fruit!*

### Which tip will you try first?

## Wishing You Sweet Holiday Moments

I hope this recipe brings a little sunshine to your table. It holds so many happy memories for me. I love sharing it with new friends like you.

Tell me all about your kitchen adventures in the comments. I read every single one. **Have you tried this recipe?** I would love to hear how it turned out for you.



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Happy cooking!  
—Elowen Thorn.



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## Coquito Cream Dream Holiday Cheer

Author: Elowen Thorn

Cooking Method:[No-Cook Blended](#)

Cuisine:[Puerto Rican](#)



Courses: [Beverage](#)



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Difficulty: **Beginner**

Prep time: **10 minutes**



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Cook time: **minutes**

Rest time: **1 minute**

Total time:**1 hour 10 minutes**

Servings: **8 servings**



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Calories: **320 kcal**

**Best Season: Summer**

## **Description**

A festive and creamy Puerto Rican holiday drink, blending coconut, rum,

and warm spices for a perfect seasonal treat.

## Ingredients

- 1 (15-ounce) can cream of coconut
- 1 (14-ounce) can coconut milk
- 1 (12-ounce) can evaporated milk
- 1 ¼ cups gold rum
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg, plus extra for serving

## Instructions

1. Whisk all ingredients together in large pitcher until combined. Refrigerate for at least 1 hour or up to 3 days.
2. Just before serving, working in batches, transfer cream of coconut mixture to blender and process until slightly frothy, about 1 minute per batch. Serve over ice, garnished with extra nutmeg.

## Notes

For a non-alcoholic version, omit the rum. The flavor improves if allowed to chill overnight.

Keywords:Coquito, Holiday Drink, Rum, Coconut, Christmas