



SERVES: 10+
CONTAINS DAIRY

Coquito

Ginger Spice is the perfect fall AF cocktail. Served over ice, it's ideal for when the weather is just starting to change and it's not quite cold enough for hot cider. However, if serving this on a cold day, it translates beautifully to a hot cocktail.

14 oz	sweetened condensed milk
15 oz	cream of coconut (Coco Lopez or Goya)*see below
26 oz	coconut milk
4 oz	evaporated milk
12 oz	water
1/2 tsp	nutmeg
1/2 tsp	ground cinnamon
1/2 tsp	pure vanilla extract
2	cinnamon sticks
4 tbsp	shredded coconut, optional

1. Add everything except cinnamon sticks to a blender and puree. Note: This may be too much liquid for some blenders, so adjust accordingly.
2. Pour into a large glass bottle with a lid, or several small glass bottles and add cinnamon sticks.
3. Chill for at least 4 hours and store in an airtight container for up to a month.
4. Shake vigorously before pouring.
5. Garnish with a dash of cinnamon, or be extra fancy and rim it with cinnamon sugar or shredded coconut.

*cream of coconut is commonly made by Goya or Coco Lopez. It is a very thick, sweetened coconut milk with chunks of shredded coconut in it. This is not the same as coconut cream that only has coconut listed on the ingredients.