

Homemade Coquito (Puerto Rican Eggnog)

Yield: 7 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/old-fashioned-puerto-rican-coquito-recipe>

Ingredients:

- 2 whole coconuts dried, about 3½ lbs.
- 1 cinnamon stick
- 1 whole star anise
- 1 teaspoon anise seeds
- 4 egg yolks
- 13 1/2 ounces sweetened condensed milk
- 12 ounces evaporated milk
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg freshly
- 1/8 teaspoon kosher salt
- 1 1/2 cups dark rum

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 155 milligrams
4. Fat: 12 grams
5. Protein: 9 grams
6. SaturatedFat: 6 grams
7. Sodium: 170 milligrams
8. Sugar: 30 grams

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