



Pumpkin Pie Punch

Prep time 10m | Total time 10m | Yields 8 Servings



Ingredients

1 can	(8.75 oz.) GOYA® Cream of Coconut, chilled in fridge overnight
1/2 cup	35% heavy cream
1/4 cup	powdered sugar
1/4 tsp.	vanilla extract
8 cups	apple cider
1 can (15 oz.)	GOYA® Organic Pumpkin Puree
1 1/4 cups	dark rum, optional
2 tsp.	pumpkin pie spice, plus more garnishing

- 1** GOYA® Ginger Beer-Jamaican Style or GOYA® Coconut Soda or Pineapple Soda, or
bottle (12 oz.) any ginger soda, chilled
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Directions

- 1 Beat hardened cream of coconut, heavy cream, icing sugar and vanilla in chilled mixing bowl with electric mixer on high speed for 1 minute or until creamy. Beat for 2 to 3 minutes or smooth, light and fluffy. Chill until ready to use.
- 2 Meanwhile, whisk together apple cider and pumpkin puree until blended. Strain through fine meshed strainer into pitcher or punch bowl. Stir in rum if using and pumpkin pie spice. Refrigerate for 1 to 2 hours or until chilled.
- 3 Before serving, stir in chosen soda. Serve punch in glasses. Garnish with dollop of whipped coconut cream and pinch pumpkin pie spice.

Note:

Substitute rum with bourbon or whisky.

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