

Pumpkin Pie Punch

From Chaz Miller

Ingredients:

1 Can GOYA Cream of Coconut, chilled
1/2 Cup Heavy Cream (35%)
1/4 Cup Powdered Sugar
1/4 Tsp Vanilla Extract
8 Cups Apple Cider
1 Can GOYA Organic Pumpkin Puree
2 Tsp Pumpkin Pie Spice
1 Bottle GOYA Ginger Beer, chilled
1 1/4 Cups Dark Rum (Optional)

Instructions:

Step 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.

Step 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.

Step 3 - Before serving, stir in chosen soda. Serve punch in glasses. Garnish with dollop of whipped coconut cream and pinch pumpkin pie spice.