

Frozen Raspberry Piña Colada - Sweet, Creamy, and Spiked Just Right

Looking to upgrade your usual tropical cocktail? This



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INGREDIENTS

1 cup frozen raspberries
1 cup pineapple juice
¾ cup coconut cream (not coconut milk)
¾ cup white rum
1-2 tablespoons sugar or honey (optional, depending on sweetness preference)
1 cup ice
Garnish (optional):
Fresh raspberries
Pineapple wedge
Shredded coconut
Cocktail umbrella (because why not?)

DIRECTIONS

1. ? Step 1: Blend: In a high-powered blender, combine:
2. Frozen raspberries
3. Pineapple juice
4. Coconut cream
5. White rum
6. Ice
7. Optional: Sugar or honey, to taste
8. Blend until smooth and creamy. Add more ice or juice to adjust the texture.
9. ? Step 2: Taste and Adjust: Taste and tweak sweetness as needed. Want it stronger? Add another splash of rum.
10. ? Step 3: Serve: Pour into chilled glasses. Garnish with pineapple wedges, coconut, or fresh berries for a festive finish.
11. Serve immediately and enjoy your tropical escape!

SWAPS & NOTES

Use full-fat canned coconut milk for a lighter version.
Swap with coconut rum or leave it out for a mocktail.

Add more ice or freeze the pineapple juice into cubes.
Blend in a scoop of vanilla or coconut ice cream.

TIPS FOR SUCCESS

Use frozen fruit: It gives a frostier texture without watering it down.
Chill your glasses: A frosty rim keeps the drink colder longer.

Make it ahead: Blend and freeze in a zip-top bag, then re-blend before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/frozen-raspberry-pina-colada-sweet-creamy-and-spiked-just-right/>