

Easy Non-Alcoholic Piña Colada Punch Recipe for Summer Parties and Family Gatherings

Non-Alcoholic Piña Colada Punch



TIME
20 to 30 min

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INGREDIENTS

2 cups pineapple juice
1 cup coconut milk, or coconut cream for a richer taste
1/2 cup orange juice
2 tablespoons honey or sugar, optional and to taste
1 cup crushed ice
Optional Garnish:
Pineapple slices
Maraschino cherries
Fresh mint leaves

DIRECTIONS

1. Combine the juices: In a large pitcher or blender, add the pineapple juice, coconut milk, and orange juice. Stir or pulse until everything is well combined.
2. Sweeten if needed: Taste the mixture, then add honey or sugar if you want a sweeter punch. Stir or blend again until the sweetener dissolves fully.
3. Blend with ice: Add the crushed ice and blend until the mixture is smooth, frothy, and slightly slushy. If you prefer a more traditional chilled drink instead of a frozen texture, you can skip blending the ice and simply serve the punch over ice.
4. Chill if desired: For a smoother and more settled flavor, refrigerate the punch for 20 to 30 minutes before serving. This step is optional, but it can make the drink even more refreshing.
5. Serve and garnish: Pour into glasses and garnish with pineapple slices, maraschino cherries, or fresh mint leaves for a tropical finishing touch.

SWAPS & NOTES

Pineapple juice is the star of this recipe, so use a good-quality one for the best flavor.

Coconut milk keeps the punch creamy but drinkable, while coconut cream creates a thicker, more dessert-like texture.

If you want a lighter version, you can use a reduced-fat coconut milk, though the result will be a little less rich.

The orange juice adds balance and brightness, but you can reduce it slightly if you want the coconut-pineapple flavor to stand out more.

TIPS FOR SUCCESS

Use cold juice and chilled coconut milk so the punch stays refreshing without needing too much extra ice.

Too much ice can water down the flavor, especially if the drink sits for a while.

Blend just until frothy for the best texture.

Overblending can melt the ice too quickly and make the punch thinner than intended.

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