



July 10th National Pina Colada Day

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On SD Living! The WB6

The official beverage of Puerto Rico since 1978
The flavors in a Pina Colada are:

Rum, Coconut and Pineapple

A Traditional Pina Colada:

In a shaker filled with ice place:

1-1/2 ozs white rum
3 ozs coconut cream
6 ozs pineapple juice

Shake and pour over ice filled glass. Garnished with a pineapple wedge and a Wild Hibiscus (www.wildhibiscus.com) or at BevBo

www.georgegeary.com



Pina Colada Cake or Cupcakes

Yield: One 9-inch tube pan Or 24 cupcakes
350°F for cake 325°F for cupcakes

3 cups	all purpose flour
2 tsp	baking powder
1/2 tsp	salt
1 cup	unsalted butter, softened
2 cups	granulated sugar
4 large	eggs
1 cup	coconut cream
1 medium	lemons, the zest
1/4 cup	flaked coconut

1. In a large bowl, whisk together four, baking powder and salt, Set aside.
2. In the mixer cream butter and sugar until fluffy. Add sugar and beat for 2-3 minutes. Beat in eggs one at a time until each is well incorporated.
3. On lowest speed, add dry ingredients alternately with coconut milk, starting with the dry and ending with the dry. Stir in the lemon zest and coconut.

4. Place into the prepared pan. Bake until light brown in color, about 40-55 minutes. (22-24 minutes for cupcakes), Make sure that a cake tester when inserted into the center comes out clean,
5. Place the cake on a rack and cool for 10 minutes than remove from the pan.
6. After the cake has cooled glaze with Pineapple Rum Sauce.

Pineapple Rum Sauce

8 oz	crushed pineapple
1/4 cup	brown sugar
1/4 cup	rum

Place pineapple and sugar in a small saucepan, bring to a boil, Turn off heat, add



rum. Brush on cooled cake.

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