**Piña Colada**

**Makes 2 servings  
10 minutes**

* 1 can of coconut water or coconut milk
* 1 cup frozen tropical fruit blend or freshly sliced pineapple & mango
* 1 1/2 cup [Naked Coconut Bliss dairy-free ice cream](http://coconutbliss.com/bliss/naked-coconut" \t "_blank)
* 1/4 cup shaved coconut flakes

*\*optional* two shots of [Humboldt Distillery Organic Spiced Rum](https://distiller.com/spirits/humboldt-distilling-organic-spiced-rum" \t "_blank)

1. In a blender add the coconut milk or water first.  
2. Next, add the coconut ice cream and fruit.  
3. Then, add the rum, and blend on low keeping the creaminess in tact.  
4. Lastly, transfer into jar, cup, or coconut of choice and top it off with shaved coconut flakes! Enjoy.

*Tips:*

* Frozen fruit comes out better if you're looking for a more ice cream shake texture.
* Fresh fruit makes this more of a refreshing smoothie with real fruit chunks!
* Combination of both, and we are seriously talking about enjoying this out at river lounging!