

Hwachae (Korean Fruit Punch)

Ingredients

- 4–5 cups fruit (watermelon, strawberries, grapes, blueberries, or mixed fruit/cocktail fruit)
- 1 cup milk + 1 cup lemon-lime soda
or
- 2 cups milk soda (such as Milkis)
- 2 cups strawberry milk (alternative)
- 1–2 tablespoons sweetened condensed milk (optional)
- Jelly cubes or nata de coco (optional)
- Ice cubes

Instructions

1. Cut any larger fruit into bite-sized pieces and place everything into a large bowl or a hollowed watermelon.
2. Pour in your chosen liquid base, adding milk first if using milk and soda, then gently pouring in the soda.
3. Add condensed milk if using and lightly mix to combine without breaking the fruit.
4. Chill in the fridge for about 30 minutes until cold.
5. Add ice just before serving, gently stir, and serve cold.

Note & Storage

- Use ripe, naturally sweet fruit for the best flavor.
- Cut fruit into slightly uneven pieces so it looks natural.
- You can make it with just soda (like Sprite) without milk for a lighter version.
- Add soda last to keep the fizz longer.
- Adjust the milk and soda ratio depending on how creamy or light you want it.
- Store in the fridge for up to 1 day.
- The soda will lose its fizz over time, so it's best fresh.
- If making ahead, keep fruit and liquid separate and combine before serving.