Chemical, physio-chemical and sensory properties of yoghurt and yoghurt substitutes produced from blends of cow milk and coconut milk were investigated to produce a value-added product from the blends. Cow milk and coconut milk were blended in ratios 100:0; 80: 20; 60:40; 50;50; 40:60; 20:80 and 0.100 respectively, Colour parameters, proximate composition, pH, titratable acidity (TTA) and mineral contents of the yoghurt samples were determined using standard methods. A 30-member panel assessed the sensory attributes of the yoghurt products produced from the blends, using a 5-point Hedonic scale. The L* value showed that 100 % cow milk was the lightest with a value of 101.78. The proximate composition of yoghurt blend samples showed that the moisture content raged from 77.28 – 84.92 %, Protein: 2.20 – 4.69 %, Ash: 0.44 – 1.02 %, Fat: 0.07 – 0.31 % and Carbohydrate: 11.06 – 16.52 %. The yoghurt blend contains favourable amount of minerals beneficial to humans including phosphorus (26.55 – 84.70 mg/100 g), potassium (62.27 – 161.62mg/100g), Zinc (0.15 – 0.73mg/100g) iron (39.38 – 91.59mg/100g), Magnesium (6.34 – 20.69 mg/100 g), Calcium (61.58 – 217.23 mg/100 g) and Maganese (7.07 – 220mg/100 g), The sensory properties showed that yoghurt blend with 40 % coconut was the most preferred among the blends and next to the sample with 100 % milk in terms of general acceptability. Coconut yoghurt could find use as a low-cost and nutritious source of milk substitute for individuals who are lactose intolerance, milk allergic and those craving a vegetarian