



Candy Corn Jello Shots

Ingredients:

3 oz box of orange-flavored Jello Mix

3 envelopes of Knox gelatin (unflavored)

7 ounces sweetened condensed milk

2 cups water

1 cup vanilla vodka

yellow food colouring

Aprox 20 tall shot glasses

Method:

Add 1 cup of water and 2 of the packages of gelatin into a small saucepan & warm over low heat, stirring occasionally, until the gelatin dissolves (about 3-5 minutes).

Remove from heat and add 1/2 the can of condensed milk. Stir to combine thoroughly.

Mix in 2/3 cup of vodka. Cover and set aside 1/2 the mixture.

Evenly distribute the other 1/2 into the shot glasses, filling 1/3 full. Place shots in fridge to set (30-40 minutes). Be sure each layer is firm before adding the next layer.

When your first layer is firm, add 1 cup of water and 1 package of gelatin to a small saucepan. Warm to dissolve gelatin and then add the box of Orange Jello & stir until it dissolves. Remove from heat and mix in 1/3 cup vodka. Evenly distribute the Jello mix into the shot glasses over the previous layer, another 1/3 full and refrigerate until set (another 30-40 minutes).

Add a few drops of yellow food colouring to the reserved 1/2 of your milk mixture and evenly distribute over the chilled layers. If the mixture has started to set or doesn't pour well, give it 20 second intervals in the microwave until it warms up again.

Chill in the refrigerator for another 2 hours or longer and enjoy!