

## Colorful Gummy Tequila Pops That'll Steal the Show at Any Party

Rainbow Gummy Tequila Pops ???



**TIME**  
**4 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup tequila
- 1 cup water
- 1 cup granulated sugar
- 1 package (3 oz) flavored gelatin (use a few different colors for rainbow effect)
- ... cup gummy candies (rainbow mix or your faves)
- 1 tbsp lime juice
- 1 tbsp lemon juice
- Ice pop molds
- Wooden or reusable sticks

### DIRECTIONS

1. **Make the Simple Syrup Base:** In a medium saucepan over medium heat, combine water and sugar. Stir until the sugar completely dissolves, about 3-4 minutes. Remove from heat and cool slightly.
2. **Mix the Boozy Base:** Once the syrup is cooled but still liquid, stir in the tequila, lime juice, and lemon juice.
3. **Divide and Color:** Separate the tequila mixture into multiple bowls-one for each color/ flavor of gelatin you're using. Whisk in the flavored gelatin powder to each bowl until fully dissolved. Let sit for 5 minutes to thicken slightly.
4. **? Pro Tip:** Use bold, contrasting colors (like cherry, blue raspberry, lemon) for that layered rainbow effect.
5. **Layer the Pops:** Pour the first color into your molds, filling only a portion of each. Freeze for 30 minutes until lightly set.
6. **Add Gummy Candy:** Once the first layer is semi-firm, press a few gummy candies gently into it. Then add the next gelatin layer. Continue this pattern until all layers and gummies are added.
7. **Insert Sticks & Freeze:** After filling the final layer, insert sticks and freeze the popsicles for at least 4 hours, or until fully set.
8. **Unmold & Serve:** To remove, run the molds under warm water for 10-15 seconds, then gently pull out the pops. Serve immediately!

## TIPS FOR SUCCESS

Use soft, chewy gummies so they don't freeze too hard.

Let each layer set just enough before adding the next- 30 minutes usually does it.

Add extra lime juice or even a splash of orange liqueur.

Use silicone molds for the easiest release.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/colorful-gummy-tequila-pops-thatll-steal-the-show-at-any-party/>