

Gummy Bear Shot Recipe: Sweet, Fruity & Fun Party Drink

Here's what you'll need to shake up these vibrant Gummy Bear Shots:



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INGREDIENTS

- 1 ounce cherry vodka
- 1 ounce peach schnapps
- ... ounce pineapple juice
- ... ounce lemon-lime soda (like Sprite or 7UP)
- 1-2 gummy bears, for garnish (optional, but highly recommended!)

Swaps and Notes:

Vodka Flavor: While cherry vodka is classic for a "gummy bear" flavor, you could experiment with other fruit-flavored vodkas like raspberry or even regular vodka for a less intense fruit base.

Schnapps: Peach schnapps adds a lovely sweetness and peach flavor. Apple or watermelon schnapps could offer interesting variations.

Pineapple Juice: Fresh or canned pineapple juice works equally well.

Lemon-Lime Soda: Any brand of clear lemon-lime soda will do the trick to add that essential fizz.

Gummy Bears: Use your favorite colors and flavors! You can let them soak in the shot for a few minutes to get a slightly boozy gummy, or just pop them on top for garnish.

Instructions:

Gather Ingredients and Ice: Make sure you have all your liquid ingredients chilled and your cocktail shaker filled with ice.

Combine in Shaker: In a cocktail shaker filled with ice, add the cherry vodka, peach schnapps, and

pineapple juice.

Shake Vigorously: Secure the lid on the shaker and shake vigorously for about 10-15 seconds, or until the shaker is well-chilled on the outside. This chills and slightly dilutes the liquids for a smoother shot.

Strain into Shot Glass: Strain the chilled mixture directly into a shot glass.

Top with Soda: Top the shot with a quick splash of lemon-lime soda. This adds a refreshing fizz and a little extra sweetness.

Garnish and Enjoy: Garnish with 1-2 gummy bears if you like! And then enjoy them responsibly.

Tips for Success:

Chill Your Ingredients: The colder your spirits and mixers are to start, the less you'll need to shake, preventing over-dilution.

Fresh Gummy Bears: Use fresh, pliable gummy bears for garnishing. Stale ones won't look as appealing.

Adjust Sweetness: If you prefer a less sweet shot, you can slightly reduce the peach schnapps or add a tiny bit more pineapple juice.

Serving Size: This recipe is for one shot. Easily scale up the liquid ingredients to make a batch in a pitcher for a party, then just pour into shot glasses and top with soda and gummies just before serving.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another fun party drink with a twist, check out [These Jolly Rancher Edible Shot Glasses Are My Favorite Party Treat With a Twist](#).

If you're into classic cocktails, you can't go wrong with a [Classic Margarita Recipe \(Easy and Delicious!\)](#).

And for a refreshing and vibrant cocktail perfect for warmer days, my [Refreshing Strawberry Mojito Recipe \(Perfect For!\)](#) is a fantastic choice.

Final Thoughts:

DIRECTIONS

1. Follow these simple steps to create the perfect Gummy Bear Shot:
2. **Gather :** Ingredients and Ice: Make sure you have all your liquid ingredients chilled and your cocktail shaker filled with ice.
3. **Combine in :** Shaker: In a cocktail shaker filled with ice, add the cherry vodka, peach schnapps, and pineapple juice.
4. **Shake :** Vigorously: Secure the lid on the shaker and shake vigorously for about 10-15 seconds, or until the shaker is well-chilled on the outside. This chills and slightly dilutes the liquids for a smoother shot.
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6. **Top with :** Soda: Top the shot with a quick splash of lemon-lime soda. This adds a refreshing fizz and a little extra sweetness.
7. **Garnish and :** Enjoy: Garnish with 1-2 gummy bears if you like! And then enjoy them responsibly.
8. **Tips for Success:** Chill Your Ingredients: The colder your spirits and mixers are to start, the less you'll need to shake, preventing over-dilution.
9. **Fresh :** Gummy Bears: Use fresh, pliable gummy bears for garnishing. Stale ones won't look as appealing.
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11. **Serving :** Size: This recipe is for one shot. Easily scale up the liquid ingredients to make a batch in a pitcher for a party, then just pour into shot glasses and top with soda and gummies just before serving.

12. **Serving Suggestions and Pairings:** The Gummy Bear Shot is designed to be a fun, standalone party drink. It's perfect for celebrations, bachelorette parties, birthdays, or just a fun night in. Serve it alongside other playful cocktails or a spread of appetizers. For other sweet and fun drink ideas, you might love my [The Slippery Drank Is My Favorite Sweet Sipper](#) for Dessert-Inspired Vibes or a refreshing non-alcoholic option like my [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#).
13. **Storage and Leftover Tips:** This shot is best made fresh right before serving. You can pre-measure your different spirits and juices into separate containers if you're making a large batch for a party, then just combine and shake when guests arrive. The gummy bears should only be added just before serving.
14. **More Recipes You Will Love:** If you enjoyed the fun and fruity nature of this Gummy Bear Shot, here are a few more drink recipes that I think you'll absolutely love:
15. For another fun party drink with a twist, check out [These Jolly Rancher Edible Shot Glasses Are My Favorite Party Treat With a Twist](#).
16. If you're into classic cocktails, you can't go wrong with a [Classic Margarita Recipe \(Easy and Delicious!\)](#).
17. And for a refreshing and vibrant cocktail perfect for warmer days, my [Refreshing Strawberry Mojito Recipe \(Perfect For!\)](#) is a fantastic choice.
18. **Final Thoughts:** The Gummy Bear Shot is more than just a drink; it's a little burst of joy and nostalgia in a glass. It's perfect for setting a fun, lighthearted mood at any gathering. Give it a shake, garnish, and enjoy the sweet, fruity magic responsibly!
19. What's your go-to fun shot or party cocktail? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delicious recipes and entertaining tips!

SWAPS & NOTES

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Schnapps: Peach schnapps adds a lovely sweetness and peach flavor.

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Pineapple Juice: Fresh or canned pineapple juice works equally well.

TIPS FOR SUCCESS

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Fresh Gummy Bears: Use fresh, pliable gummy bears for garnishing.

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

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