

Cotton Candy Jello Shots: The Ultimate Pastel Party Treat

Cotton Candy Jello Shots: Carnival Fun in a Single Bite



TIME
45 min

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INGREDIENTS

(Makes ?12 Shots) IngredientAmount

DIRECTIONS

1. Step-by-: Step Instructions
2. This recipe involves three simple layers and requires some patience between steps. It's a great project to do while watching your favorite show!
3. Step 1: Prepare the Pink Layer (Bottom)
4. In a medium bowl, whisk the
5. pink gelatin mix
6. with 1 cup of
7. boiling water
8. until completely dissolved.
9. Stir in 2 1/2 cup of
10. cold water
11. (or cold alcohol, if using).
12. Carefully pour the mixture into the bottoms of your shot cups, filling them about one-third of the way.
13. Transfer the cups to the refrigerator and chill for at least 30-45 minutes, or until the layer is fully set but still slightly sticky.
14. Step 2: Prepare the Blue Layer (Middle)
15. Repeat the exact process for the blue layer: whisk the
16. blue gelatin mix
17. until dissolved.
18. Let the mixture cool slightly to room temperature so it doesn't melt the pink layer when poured.
19. Once the pink layer is set, gently pour the blue mixture over it, filling the cup to about two-thirds full.
20. Return the cups to the refrigerator and chill for another 30-45 minutes.

21. Step 3: Prepare the Creamy White Layer (Top)
22. In a small bowl, sprinkle the
23. unflavored gelatin
24. over 2 1/2 cup of
25. to let it bloom for 5 minutes.

SWAPS & NOTES

Water (divided) 2 1/2 cups For dissolving the gelatin.

Pink Gelatin Mix 1 box (3 oz) Strawberry or Cotton Candy flavored.

Blue Gelatin Mix 1 box (3 oz) Blue Raspberry or Berry Blue flavored.

Unflavored Gelatin 1 packet For the creamy white layer.

TIPS FOR SUCCESS

The Alcohol Swap: For a stronger shot, replace the 2 1/2 cup of cold water in each colored layer with a 2 1/2 cup of cold vodka or coconut rum .

Always use cold alcohol to avoid melting the gelatin.

Layer Timing is Key: Don't pour the next layer until the previous one is fully set, but not rubbery.

If it's too warm or liquid, the colors will bleed.

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

Original recipe: <https://chefmaniac.com/cotton-candy-jello-shots-the-ultimate-pastel-party-treat/>