

## Layered Jello Shots Recipe: Patriotic & Delicious Party Starters

Red, White & Blue Jello Shots: The Ultimate Layered Party Starter



**TIME**  
**2 min**

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### INGREDIENTS

Swaps and Notes:

**Alcohol Choice:** Vodka is the standard, but coconut rum or even a little bit of Classic Margarita Recipe mix adds a nice flavor complexity, especially in the creamy white layer.

**Gelatin Flavors:** You can swap the red for strawberry, raspberry, or cranberry. For the blue, use blue raspberry or berry blue. The key is just the color!

**Non-Alcoholic Version:** Simply replace the alcohol with cold water in the recipe steps. The setting process is exactly the same!

**The Key to Layers:** You must let each layer set completely before adding the next. Patience is your secret weapon.

### DIRECTIONS

1. This recipe requires a bit of timing to ensure the layers set cleanly. I recommend starting the day before your party.
2. **Step 1: Prepare the Blue Layer:** Bring 1 cup of water to a boil. In a medium bowl, whisk the blue gelatin mix into the boiling water until completely dissolved (about 2 minutes).
3. Stir in 1 cup of cold water. For boozy shots, stir in 1 cup of cold vodka or rum instead of cold water.
4. Carefully pour the mixture into the individual shot cups, filling them about one-third of the way.
5. Transfer the cups to the refrigerator and chill for 121 to 2 hours, or until the layer is firm to the touch (it should not stick to your finger).
6. **Step 2: Create the Creamy White Layer:** Pour 21 cup of cold water into a small saucepan and sprinkle the 2 envelopes of unflavored gelatin over the top. Let it sit for 5 minutes to "bloom."
7. Add 21 cup of water (or coconut rum for flavor) to the saucepan and heat over low heat, stirring constantly until the gelatin is completely dissolved and the mixture is smooth and clear. Do not boil.
8. Remove from the heat and stir in the entire can of sweetened condensed milk until the mixture is perfectly smooth.
9. Allow the white mixture to cool to room temperature. This is critical-if it's too warm, it will melt the blue layer.
10. Once cooled, slowly pour the white layer over the set blue layer, filling the cups to the two-thirds mark.

11. Return the cups to the refrigerator and chill for another 121 to 2 hours, or until fully set.
12. Step 3: Finish with the Red Layer: Repeat the process from Step 1 with the red gelatin mix: Whisk the red mix into 1 cup of boiling water until dissolved.
13. Stir in 1 cup of cold water (or cold vodka/rum for boozy shots).
14. Allow the red mixture to cool to room temperature before pouring.
15. Once cooled, slowly pour the red layer over the set white layer, filling the cups to the top.
16. Chill for a final 2 to 3 hours, or until the entire shot is completely firm.
17. Step 4: Garnish and Serve: Just before serving, garnish each shot with a maraschino cherry on top and a small festive flag or a sprinkle of white sanding sugar.

## SWAPS & NOTES

Water (divided) 421 cups Used for dissolving the gelatin.

Blue Gelatin Mix (e.g., blueberry) 3 oz package For the bottom layer.

Red Gelatin Mix (e.g., cherry or strawberry) 3 oz package For the top layer.

Sweetened Condensed Milk 1 can (14 oz) Essential for the creamy white layer.

## TIPS FOR SUCCESS

Cooling is Key: I cannot stress this enough: The liquid for the middle and top layers must be cooled to room temperature before pouring.

Hot liquid will melt the layer underneath and ruin your beautiful stripes.

The Pour: Use a spoon held just above the layer to help gently disperse the new liquid.

Pouring directly from a height can break the surface of the set gelatin.

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Original recipe: <https://chefmaniac.com/layered-jello-shots-recipe-patriotic-delicious-party-starters/>