

Jiggly Delight: Candy Corn Inspired Gelatin Ghosts-The Ultimate Halloween Treat

Candy Corn Inspired Gelatin Ghosts



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

(Makes 12 mini cups) Ingredient Quantity Notes
 For the Yellow Layer Lemon Gelatin Mix (3 oz. box)
 1 box Any brand will work.:
 For the Orange Layer Orange Gelatin Mix (3 oz. box)
 1 box The key to the candy corn color.:
 For the White Layer Unflavored Gelatin (packets) 2
 packets Whole Milk 1 cup Chilled is best for a
 creamy texture. Granulated Sugar 4 1/2 cup Adjust
 to taste. Vanilla Extract (optional) 2 1/2 teaspoon
 For an extra layer of flavor.:
 For the Ghost Topping & Face Whipped Cream (heavy
 cream) 1 cup, chilled Or use a tub of whipped
 topping. Powdered Sugar (if making from scratch) 2
 tablespoons Candy Eyeballs 24 Mini chocolate chips
 also work well. Export to Sheets:

DIRECTIONS

1. The secret to perfect layered gelatin is patience and ensuring each layer is completely set before adding the next.
2. Step 1: Prep the Yellow Layer (The Base): Prepare Gelatin: Following the package directions for the standard set, dissolve the lemon gelatin mix in the specified amount of boiling water.
3. Cool : Slightly: Let the mixture cool for about 5-10 minutes on the counter to prevent it from melting your cup.
4. Pour and : Chill: Carefully pour the yellow liquid into the bottom of your 12 mini cups, filling them about 31 of the way.
5. Set: Transfer the cups to the refrigerator and chill for approximately 1-1.5 hours, or until the layer is firm to the touch (but not sticky).
6. Step 2: Prep the Orange Layer (The Middle): Prepare Gelatin: Repeat the dissolving and cooling process with the orange gelatin mix.
7. Pour and : Chill: Once the yellow layer is firm, pour the orange mixture gently over it, filling the cup up to about 3/2full.
8. Set: Return the cups to the refrigerator and chill for another 1-1.5 hours until the orange layer is fully set.
9. Step 3: Create the Creamy White Layer: Bloom Gelatin: Pour 2 tablespoons of cold water into a small bowl and sprinkle the unflavored gelatin over the top. Let it sit for 5 minutes to "bloom" (thicken and gel).
10. Heat : Milk: In a small saucepan, gently heat the milk and sugar over medium-low heat, stirring until the

sugar is completely dissolved. Do not boil.

11. Dissolve : Gelatin: Remove the milk from the heat and stir in the bloomed gelatin until it is completely dissolved and the mixture is smooth. Stir in the optional vanilla extract.
12. Cool: Allow the white mixture to cool significantly (15-20 minutes) until it's barely warm to the touch. This prevents it from melting the orange layer.
13. Pour and : Final Chill: Gently pour the white mixture over the orange layer, filling the cup to the top. Chill for at least 4 hours, or preferably overnight, until the entire cup is perfectly firm.
14. Step 4: Ghost Decoration: Prep Topping: If using pre-made whipped topping, scoop it into a piping bag fitted with a large star tip (or a zip-top bag with a corner snipped off). If making fresh whipped cream, whip the chilled heavy cream with powdered sugar until stiff peaks form, then transfer to the piping bag.
15. Pipe the : Ghost: Pipe a generous swirl of whipped cream on top of the white layer, pulling up at the top to create a ghost-like shape.
16. Add the : Face: Immediately place two candy eyeballs or mini chocolate chips onto the front of the whipped cream to form the ghost's face.
17. Serve: Keep chilled until party time!

SWAPS & NOTES

For the Yellow Layer Lemon Gelatin Mix (3 oz. box) 1 box Any brand will work.

For the Orange Layer Orange Gelatin Mix (3 oz. box) 1 box The key to the candy corn color.

For the White Layer Unflavored Gelatin (packets) 2 packets Whole Milk 1 cup Chilled is best for a creamy texture.

Granulated Sugar 41 cup Adjust to taste.

TIPS FOR SUCCESS

Cool is Crucial: The most common mistake with layered gelatin is pouring the new layer while the liquid is still warm, which melts the layer below and creates muddy colors.

Always let your gelatin cool (but not set) before pouring.

The Gentle Pour: To ensure the layers stay distinct, pour the liquid over the back of a spoon held just above the set layer.

This diffuses the force of the liquid and prevents it from breaking the surface.

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

Original recipe: <https://chefmaniac.com/jiggly-delight-candy-corn-inspired-gelatin-ghosts-the-ultimate-halloween-treat/>