Black Magic Jello Shots

Makes: 24 shots
Prep Time: 5 minutes Cook Time: 10 minutes
Total Time: 15 minutes plus chill time 2 hours & 45 minutes

Ingredients

Green Layer:

- 3 ounces Lime Jello mix (1/2 cup powder mix)
- 1 cup boiling water
- 1/2 cup cold water
- 1/2 cup vodka

Purple Layer:

- 3 ounces Black Cherry or Grape Jello mix (1/2 cup powder mix)
- 1 cup boiling water
- 1/2 cup cold water
- 1/2 cup vodka

Supplies:

- 2 ounce plastic cup with lids (24 of them)
- Gold Sanding Sugar

Instructions

Place all 24 plastic cups on a baking sheet or on your serving plate, for easy transport. Leave the lids off the cups.

Green Layer:

Place the Jello mix powder in a medium mixing bowl. Add 1 cup boiling water to the powder and whisk to combine until the powder is dissolved. Add the cold water and vodka. Whisk to combine.

Fill each plastic cup halfway full with green jello. Place the cups in the fridge and chill until the jello is just about set, about 45 mins to 1 hour.

Purple Layer:

Place the Jello mix powder in a medium mixing bowl. Add 1 cup boiling water to the powder and whisk to combine until the powder is dissolved. Add the cold water and vodka. Whisk to combine.

Remove the plastic cups from the fridge and carefully pour the purple jello over the green jello, to create layers, filling each cup the rest of the way. Return the jello cups to the fridge and chill until completely set, at least 1-2 hours

Finishing:

Remove the jello cups from the fridge, and sprinkle the top of each shot with black sugar. You don't want to completely mask the purple, but there should be a good layer of sugar.

Place a lid on each cup and refrigerate the shots until ready to serve or put out at your party.

Chef's Notes:

- I recommend making the jello for the purple layer right after you put the green layer in the fridge. Then let the purple layer cool off while the blue layer sets up. That way the hotter jello won't melt the first layer when you add it in.
- If you can't find green jello, use blue. It will still give you a Halloween feeling!

Recipe from Bread Booze Bacon