

<u>Cherry Surprise Jello Shots</u> Recipe found on AnnsEntitledLife.com

Prep Time: 15 minutes Cook Time: 5 Minutes

Total Time: 2 Hours 20 Minutes

Ingredients:

- 1 3oz Box Cherry Gelatin
- 1 cup Water
- 1 cup Amaretto Liqueur
- 12 Maraschino Cherries

Directions:

- Drain 12 maraschino cherries. Put them on a paper towel to remove more of the liquid.
- Place one maraschino cherry in a soufflé cup; repeat 12 times.
- In a medium pot, bring one cup of water to a boil on the stove.
- Add cherry gelatin to boiling water; dissolve completely.
- Remove from heat and allow to mixture cool to close to room temperature; approximately 15 minutes.
- Add Amaretto liqueur to the jello mixture; combine.
- Pour into soufflé cups over the maraschino cherries. Allow some headroom and do not fill to the top.
- Center your maraschino cherries if they moved when you poured the liquid over them.
- Remove any bubbles that may form.
- You may cap your soufflé cups, or wait until the gelatin has set before capping.
- Place in refrigerator to set, approximately 2 hours.
- Serve after set.
- Makes 12 Servings Cherry Surprise Jello Shots