

Orange Creamsicle Jello Shots
Recipe found on AnnsEntitledLife.com

Prep Time: 15 minutes Cook Time: 5 Minutes

Total Time: 2 Hours 20 Minutes

Ingredients:

- 1 cup Water
- 3oz Orange Jell-O Package
- ½ cup Amaretto Liqueur
- ½ cup Vodka (or Whipped Cream Vodka)

Directions:

- In a medium pot, bring one cup of water to a boil on the stove.
- Add Orange Jell-O to boiling water; dissolve completely.
- Remove from heat and allow the mixture cool to close to room temperature; approximately 15 minutes.
- Add Amaretto Liqueur and Vodka to the jello mixture; combine.
- Pour into 2 ounce soufflé cups. Allow some headroom and do not fill to the top.
- 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 10 servings Orange Creamsicle Jello Shots