



[Pumpkin Pie Jello Shots](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 30 minutes

Cook Time: 10 Minutes

Total Time: 2 Hours 40 Minutes

Ingredients:

- 1 cup Water
- 2 Unflavored Gelatin Packets (Knox, store brand)
- ¼ cup White Sugar
- 1/3 cup Canned Pumpkin Puree
- ¼ tsp Pumpkin Pie Spice
- 2 TBSP Butter
- ½ cup Graham Cracker Crumbs
- ¾ cup Vodka (shown were made with ½ Vodka, ½ Whipped Cream Vodka)
- 2 TBSP Butterscotch Schnapps
- ½ TBSP Heavy Whipping Cream
- Whipped Cream for Garnish

Directions:

- Place 1 cup of water in a bowl.
- Add the unflavored gelatin packets to the water; dissolve.
- Place dissolved gelatin liquid in a pot on the stove on low heat.
- Add white sugar, pumpkin puree and pumpkin pie spice. Stir constantly until smooth. This will take approximately 10 minutes.
- Remove from heat; allow to sit 20 minutes.
- In a microwave melt the butter.
- Place graham cracker crumbs in a bowl; add melted butter; stir with fork until combined.

- Place 1 tablespoon of moist graham cracker crumbs in the bottom of the soufflé cup. Tamp down well. The tighter the tamping, the less crumbs will float to the top of the soufflé cup after you add the gelatin mixture. Set aside.
 - Measure out your vodka. Add the butterscotch schnapps and heavy whipping cream to the vodka cup.
 - Combine vodka mixture into the pumpkin mixture in the pot. Stir well.
 - Carefully pour into the prepared 2 ounce soufflé cups. Allow some headroom and do not fill to the top.
 - You may cap your soufflé cups, or wait until the gelatin has set before capping.
 - Place in refrigerator to set, approximately 2 hours.
 - Garnish with whipped cream before serving.
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- Makes 12 servings Pumpkin Pie Jello Shots