



## [Christmas Cookie Jello Shots](#)

Recipe found on [AnnsEntitledLife.com](http://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 Butterscotch Liqueur
- 5/8 cup Bailey's Irish Cream
- 1/8 cup Cointreau Liqueur
- 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; stir until completely dissolved.
  - Remove from heat; allow to sit 15 minutes.
  - Add Butterscotch Liqueur, Bailey's Irish Cream and Cointreau Liqueur to the dissolved gelatin.
  - Carefully pour into 2 ounce souffle cups. Allow some headroom and do not fill to the top.
  - Remove any bubbles that may form.
  - You may cap your souffle cups, or wait until the gelatin has set before capping.
  - Place in refrigerator to set, approximately 2 hours.
  - Garnish with whipped cream (and sprinkles) before serving.
- Makes 12 servings Christmas Cookie Jello Shots