



[Apple Pie 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
- 2 cups Apple Cider (nonalcoholic)
- 2 envelopes Unflavored Gelatin (.5oz Knox in a can)
- 1 cup Fireball Cinnamon Whiskey
- ½ cup Crown Royal Apple

Directions:

- In a medium pot, bring one cup of water and two cups of apple cider to a boil on the stove.
 - Add unflavored gelatin to boiling water; dissolve completely.
 - Remove from heat and allow to mixture cool to close to room temperature; approximately 15 minutes.
 - Add Fireball Cinnamon Whiskey and Crown Royal Apple 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 20 servings Apple Pie Jello Shots