



[Egnog Jello Shots Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Egnog Jello Shots Ingredients:

- 1 cup Egnog (readymade)
- 2 Unflavored Gelatin Packets (Knox, store brand)
- ¼ cup Heavy Whipping Cream
- ½ cup Brandy
- ¼ cup Spiced Rum
- ¼ tsp Nutmeg
- Whipped Cream for Garnish (optional)
- Sprinkles for Garnish (optional)

Egnog Jello Shots Instructions:

- Place 1 cup of readymade eggnog in a bowl.
 - Add the unflavored gelatin packets to the eggnog; dissolve.
 - Place dissolved gelatin liquid in a pot on the stove on low heat; stir until completely dissolved (it will be bubbling slightly).
 - Remove from heat; allow to sit 5 minutes.
 - Add heavy whipping cream; stir well. Allow to sit an additional 10 minutes.
 - Add Brandy, Spiced Rum and Nutmeg to the dissolved gelatin.
 - Carefully 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.
 - Garnish with whipped cream (and sprinkles) before serving if you like, or add a dash of nutmeg to the top.
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- Makes 10 servings Egnog Jello Shots