



Pumpkin Jelly Shots

 Gluten Free  Dairy Free

READY IN



145 min.

SERVINGS



30

CALORIES



251 kcal

BEVERAGE

DRINK

Ingredients

- 2 tablespoons brown sugar
- 12 maraschino cherries
- 18 ounce gelatin powder orange flavored
- 2 teaspoons pumpkin pie spice
- 30 servings rolled fondant
- 1.5 cups vodka

Equipment

- bowl

- whisk
- plastic wrap
- baking pan
- cookie cutter
- muffin tray
- offset spatula
- mini muffin tray

Directions

- Watch how to make this recipe.
- Lightly spray a 9 by13-inch sheet tray or baking dish, the mini muffin tin and the pumpkin candy mold with nonstick cooking spray.
- Place a cherry in the center of each muffin cup. If using a lollipop mold, block off the stick portion of the mold using rolled fondant.
- Add the gelatin to a bowl.
- Whisk in 2 cups boiling water and mix until the gelatin is completely dissolved.
- Add the vodka, (if you do not want to use vodka then substitute with 1 1/2 cups cool water) brown sugar and pumpkin pie spice to the gelatin mixture and whisk until well to incorporate.
- Pour into the prepared muffin tins, candy mold and sheet tray and refrigerate until set, about 2 hours.
- Using a lightly greased pumpkin shaped cookie cutter, cut out shapes from the sheet tray of gelatin. Using an offset spatula, remove the cut out gelatin and place on a serving tray. Using an offset spatula, carefully remove the gelatin from the muffin tin cups and place on a serving tray. Turn the candy mold upside down onto a clean surface and bend the mold to allow the gelatin to fall out.
- Place on a serving tray. Gelatin shots can be stored in the refrigerator until ready to serve. They can be made up to a week in advance and stored in a sealed container or cover with plastic wrap.

Nutrition Facts

 PROTEIN 11.67%  FAT 10.43%  CARBS 77.9%

Properties

Glycemic Index:1.83, Glycemic Load:9.22, Inflammation Score:-3, Nutrition Score:9.0134782789518%

Nutrients (% of daily need)

Calories: 250.92kcal (12.55%), Fat: 2.63g (4.04%), Saturated Fat: 0.45g (2.83%), Carbohydrates: 44.19g (14.73%), Net Carbohydrates: 40.07g (14.57%), Sugar: 16.59g (18.44%), Cholesterol: 0mg (0%), Sodium: 82.16mg (3.57%), Alcohol: 4.01g (100%), Alcohol %: 7.06% (100%), Protein: 6.62g (13.24%), Manganese: 1.48mg (73.79%), Phosphorus: 188.83mg (18.88%), Selenium: 12.73µg (18.18%), Fiber: 4.12g (16.49%), Magnesium: 55.87mg (13.97%), Vitamin B1: 0.19mg (12.35%), Iron: 1.76mg (9.8%), Zinc: 1.47mg (9.78%), Copper: 0.18mg (9.08%), Vitamin B5: 0.45mg (4.53%), Potassium: 148.48mg (4.24%), Vitamin B2: 0.07mg (4.12%), Folate: 13.35µg (3.34%), Calcium: 23.96mg (2.4%), Vitamin B3: 0.45mg (2.27%), Vitamin B6: 0.04mg (2.06%), Vitamin E: 0.17mg (1.14%)