

# Candy Corn Shots

*These were such a hit at our annual hayride pumpkin party!*

## **White Layer**

1 envelope unflavored gelatin

1/2 cup water

1/2 cup canned unsweetened coconut milk

1/4 cup sugar

1/2 cup Pineapple and Coconut Rum

Sprinkle the gelatin over the coconut milk and water in a saucepan and let sit for a few minutes. Heat over low heat, stirring, until the gelatin starts to dissolve. Add the sugar and stir till dissolved. Cool till just warm. Stir in the vanilla schnapps. Poor into 60 shot glasses, only about 1/3 of the glass. Put in frig for 4-6 hours.

## **Orange Layer**

1 Large Box Orange Jello Mix

2 1/2 Cups Hot Water

1 1/2 Cups Butterscotch Schnapps

Follow directions on Jello Box, but substitute the cold water for the liquor. Let liquid cool a bit before putting in next layer. Fill another 1/3 of the glass and chill 4 hours or until set.

## **Yellow Layer**

1 Large Box Pineapple Jello Mix

2 1/2 cups Hot Water

1 1/2 cups Pineapple and Coconut Rum

Follow directions on Jello Box, but substitute the cold water for the liquor. Let liquid cool a bit before putting in next layer. Fill last layer and chill till set. About 3 hours