



## Champagne Jello Shots

In small saucepan, stir 10 ounces **Champagne** or **sparkling wine** and 2 tablespoons **granulated sugar**; sprinkle with 3 envelopes **unflavored gelatin** and let stand 2 minutes. Heat Champagne mixture over low heat 2 minutes or until gelatin dissolves, stirring constantly. Remove from heat; stir in 5 ounces **Champagne**. Pour Champagne mixture into a loaf pan; refrigerate at least 4 hours or overnight.

To unmold, dip bottom of pan into warm water; carefully run knife along edges. Flip over onto cutting board. Cut into small squares and arrange on serving plate; sprinkle with **blue sugar sprinkles**.