

# Apple Cider

I spread one gallon out over 4 medium trays.\*

[John in Bibs': One Gallon Pure Apple Cider Freeze Dried](#)

## Ingredients:

1 Gallon Apple Cider  
No Sugar Added



## Directions:

1. Line your trays with silicone mats (Not required, but this is hard to get off of the trays)
2. Pour Apple Cider onto trays.
3. I would recommend pre-freezing to avoid having it make a mess in your machine.
4. Freeze Dry
5. Powder by putting into a plastic bag or reusable silicone bag and rolling with a rolling pin to make a fine powder.
6. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:**

**Rehydration:** See recipes for Apple Cider Caramel and Apple Cider Caramel Chocolates



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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray