

Candy Canes

This recipe will make as many Candy Canes as you can fit in your machine*

Ingredients:

High Quality Candy Canes

These will expand quite a bit, so mini are recommended but you can do full size candy canes



Directions:

1. Preheat your oven to 220°F
2. Set the Freeze Dryer temp to 150°F and start the Freeze Dryer, once the 15 minute cool down is done, turn on Candy Mode and then Hit Start, Warm trays (you will want this to keep going until you put the Candy Canes in, so set for longer than you need)
3. Spread candy canes out on a parchment lined tray
4. Heat the candy canes in the oven until they are very soft 15-30 minutes (brand dependent)
5. Move trays quickly into the preheated Freeze Dryer, either leaf or arrow time down to start the vacuum pump
6. Let the candy canes run for 4-6 hours minimum
7. Store Appropriately (See Tips and Tricks for storage help)

NOTE*** Not all brands of candy canes freeze dry equally well.



www.freezedryingcookbook.com

Cycle times & rehydration for reference only

***XL Tray = 15 Cups/Tray**

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 5 Cups/Tray