

# Caramel M&M's Freeze Dried

1 Large bag will fill 2 medium trays\*

[Adventures in Freeze Drying: Freeze Dried Caramel M&M's](#)

## Ingredients:

Caramel M&M's



## Directions:

1. Set the temperature of your Freeze Dryer to 135, I always have my machine set to 24 hours of extra dry time, you will only need 4-6 hours to freeze dry these. (You can also run these on a piggy back from another candy run at 135)
2. Start your machine and let it cool for 15 minutes
3. While your machine cools, line your trays with parchment
4. Spread out your M&M's, it's okay if these touch some, but you want some empty space on the trays too as these will double in size.
5. Put the trays in the machine, turn the Candy Mode Button to On, and then press Start. The machine will be set for 1 minute of tray warming, this will allow the machine to come to temperature before it turns the vacuum on.
6. Time is machine and environment dependent. I run 6 hours in the summer, but can run 4 hours in the fall and winter.
7. Store Appropriately (See Tips and Tricks for storage help)

**Note: Caramel M&M's and some other chocolate candy have a warning that they may contain Peanuts or Tree Nuts or they do contain Peanuts and Tree Nuts. If you are intending to sell candy and only have one machine, a deep cleaning is necessary before you put any other candy in, if you have multiple machines consider keeping one for running candy that contains or may contain these ingredients.**



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\*XL Tray = 15 Cups/Tray  
Small = 4 Cups/Tray

Cycle times & rehydration for reference only  
Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray