

# Caramel M&M's®

*One 38 oz bag of caramel M&M's is about 5 cups*



## Ingredients

Caramel M&M's®

### Directions:

1. Set the temperature of your freeze dryer to 135. M&M's will only take 4-6 hours to run, so I always have my machine set to 24 hours of extra dry time so I don't miss the end of the cycle.
2. Start your machine and let it cool for 15 minutes
3. While your machine cools, line your trays with parchment
4. Spread out the M&M's on the trays. It's fine if they touch slightly, but leave some empty space, as the candies will expand to nearly double their size during freeze drying.
5. Put the trays in the freeze dryer, 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. Run 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 in plastic storage containers.

### Rehydration:

Not intended for rehydration. These are a freeze dried sweet treat!

### Notes:

Caramel M&M's and some other chocolate candies 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.

### Nutritional Value Per 11 pieces

Calories: 130 Protein: 1 g Fat: 5 g Carbohydrates: 20 g Sugar: 18 g Fiber: 0 g