

# Chocolate Caramel Freeze Dried Apple Slices

This will make 1-2 trays of apples, depending on how spread out your Apple slices are.

[Nessa's Nook: Chocolate Caramel Freeze Dried Apple Slices](#)

## Ingredients:

5 Apples of choice  
Bowl of lemon water bath

Caramel of choice (I used my homemade caramel)

Homemade Hot Fudge or chocolate of choice



## Directions:

1. Wash your apples, and then slice thinly, and drop into the lemon water bath. (I used a 12 slice apple corer slicer to slice mine)
2. Remove apple slices from bath and pat dry
3. Spread apple slices out on a parchment lined tray
4. Drizzle the caramel sauce and hot fudge or chocolate over the apples.
5. Cover with lids, and freeze until solid.
6. Remove lids and Freeze Dry
7. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** Varies

**Rehydration:** Not intended, this is meant to be a freeze dried snack



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Cycle times & rehydration for reference only

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