

# Freeze Dried Blueberry Muffin Biscotti

This recipe will make 24 muffins, I was able to put 16 muffins in my medium freeze dryer\*

[Adventures in Freeze Drying: Blueberry Muffin Biscotti Take 2](#)

## Ingredients:

3 Eggs  
½ C Canola Oil  
3 tsp Vanilla  
2 C Sugar  
2 C shredded Zucchini  
1 tsp Lemon zest  
3 C Flour  
1 tsp Salt  
1 tsp Baking Powder  
¼ tsp Baking Soda  
1 tsp Cinnamon  
2 C Fresh Blueberries  
(OMIT Crumble if  
Freeze Drying, Double  
to cover 24 muffins)  
**For Crumble**  
⅓ C Flour  
⅓ C Sugar  
¼ C Butter, softened  
Dash of salt



## Directions:

1. Preheat oven to 350 °F, and prep to standard muffin tins
2. In a mixing bowl beat together eggs, oil, vanilla, sugar, zucchini, and lemon zest.
3. Add all dry ingredients, and mix until incorporated. Then carefully fold in Blueberries.
4. Scoop muffin batter into prepared tins filling each space about ¾ full
5. IF NOT FREEZE DRYING ALL MUFFINS YOU CAN ADD CRUMBLE TO THE TOP
  - a. Mix all crumble toppings, by using a pastry blender, cutting, or in a food processor. Sprinkle evenly across the top of muffins.
6. Bake 25-30 minutes
7. Cool Completely
8. Slice muffins into 5 slices and place on trays
9. Freeze until frozen solid
10. Freeze Dry
11. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** 12 hours

**Rehydration:** Not intended



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Cycle times & rehydration for reference only

\*XL Tray = 15 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 4 Cups/Tray