

Freeze Dried Canned Peaches

This will make as many trays as you have canned peaches to fill*

[Adventures in Freeze Drying: The Great Peach Experiment](#)

Ingredients:

Canned Peaches

Home canned or store bought

Highly recommend a light syrup and not heavy syrup canned peach



Directions:

1. Empty jars or cans of peaches into a colander in your sink
2. Rinse the peaches thoroughly and let them drip for 5-10 minutes
3. Spread evenly onto parchment lined trays, you may be able to freeze dry a second layer by placing parchment between the layers to keep peaches from sticking together.
4. Pre-Freeze until frozen solid
5. Freeze Dry
6. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: My peaches would have had a cycle of roughly 24 hours, but life happened and I used all of my extra dry time and then some.

Rehydration: Either eat as is as a snack, or turn into a fine powder to add peach flavor to drinks and food.



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Life.
Simple.

www.freezedryingcookbook.com

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

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Cycle times & rehydration for reference only