

Freeze Dried Coffee Creamer

This will make as many trays of coffee creamer as you choose to make*

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

Ingredients:

A container of your favorite coffee creamer

Water



Directions:

1. If you are using regular flavored coffee creamer (not sugar free) you will want to mix in a 1:1 ratio with water, to help keep the coffee creamer from making a mess in your machine.
2. Using silicone ice cube molds, pour creamer into the molds.
3. Freeze until frozen solid (24-48 hours) Regular Flavored Coffee Creamer has enough sugar that it will not freeze solid unless diluted with water.
4. Remove from silicone molds and place on a parchment lined tray.
5. Freeze Dry (Depending on how large your molded pieces of creamer are you may want to flip each piece over after the regular freeze drying cycle and then freeze dry for an extra 12 hours.)
6. You can powder the creamer in a smoothie blender, or leave in cubes. The cubes are fragile, and won't hold up in a mylar bag, these would be better stored in a jar.
7. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 36 hours

Rehydration: Add directly to your coffee, it will "melt" immediately, stir to help it completely dissolve.



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Cycle times & rehydration for reference only

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