

Freeze Dried Gummy Bears

This will make as many trays as you like* I suggest downloading the new Candy Mode software (V5.0.19) Instructions. This video also gives instructions on how to load the software:

[Live Life Simple's: Faster Freeze Dried Candy](#)

Ingredients:

Gummy Bears



Directions:

1. Do NOT load trays in freeze dryer yet
2. On the freeze dryer screen push Customize
3. Adjust dry temp to between 135-150 (screen will show Candy/High Temperature Mode).
4. Set extra dry time to 2-3 hours. 3 hours should get most candy done.
5. Click Save and this will take you to main screen
6. Your screen will show High Temperature Mode, Click Start
7. This will start Cooling Vacuum Chamber (this takes 15 minutes)
8. Add parchment paper to your tray (recommended but not required)
9. Put Gummy Bears on the tray spaced evenly (dividers work great for this)
10. After 15 minutes your freeze dryer will prompt you to load your trays into the freeze dryer
11. On the same screen be sure "High Temperature Mode Candy Process" to ON
12. Press Continue
13. You will be asked if you want to warm your trays- (I recommend you do warm the trays, unless you are doing a chocolate coated candy)
14. If you choose to warm the trays it will set an automatic 5 minutes countdown. You can adjust this if you choose.
15. After the trays warm the cycle will start
16. After the cycle completes you will have the option to start a new candy batch. This gives you the option to do candy loads back to back.
17. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 2-3 Hours

Rehydration: Not Intended



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Cycle times & rehydration for reference only

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