

# Freeze Dried Half & Half

As many trays as you choose to fill\*

[Live Life Simple's: Freeze Dried Dairy -- Heavy Cream, Half and Half, Sour Cream, Cream Cheese, Cool Whip & Reddi Whip](#)

## Ingredients:

Half & Half  
(1 quart will fill more than 1 Large tray or 2 medium trays)

**Short Term Storage ONLY**



## Directions:

1. Line your trays, or get your silicone ice cube trays ready
2. Fill ice cube trays about half way, or put dividers down on your trays for portion if you choose, put tray in deep freeze and fill (I use a funnel or measuring cup to avoid spillage)
3. Freeze until solid
4. Remove from molds and place on a lined tray if you froze in molds
5. Freeze Dry
6. Store Appropriately (See Tips and Tricks for storage help)

**Note:** This rehydrated really well in my coffee. So if you wanted to take camping, or on a hike to have creamer for your coffee this would be perfect.

**Cycle Time:** My cycle time in a less than full freeze dryer was 13 hours

**Rehydration:** Add a little bit of cold water and stir until desired consistency is reached



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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

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