Freeze Dried Skittles

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:

Skittles

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 a single layer of Skittles on each tray (Click here to check weight limit for your FD)
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

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

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