

Freeze Dried Sour Cream

This recipe will make as much or as little as you choose*

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

Ingredients:

Tub of Sour Cream



Directions:

1. Line your freeze dryer tray with parchment or silicone
2. Spread Sour Cream onto trays, you can use dollops, or spread evenly and use dividers to portion.
3. Freeze until solid.
4. Freeze Dry
5. Store Appropriately (See Tips and Tricks for storage help)

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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Cycle times & rehydration for reference only

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