Fruit Cocktail Bars

This recipe makes as much as you wish to prepare



Ingredients

Cans of fruit cocktail in light syrup

This recipe was contributed by John In Bibs

Directions:

- 1. This recipe uses either a silicone mold or a set of dividers to portion out each treat. If you are using dividers, set them for the smallest portion size and use parchment on the tray.
- 2. Fill the molds or trays with fruit cocktail.
- 3. Place dividers to form bars (if you choose).
- 4. Pre-freeze when possible.
- 5. Freeze dry.
- 6. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

Not intended for rehydration. These are a freeze dried sweet treat!

These can be rehydrated by combining 1 part cocktail with 2 parts water. They will not retain the shape of a bar.

Notes:

Try crumbling them into your Greek yogurt or blending into a smoothie!