

Gelatin Bites

1 large box of Jello will make approximately 100 cubes or 1 medium tray*

Adventures in Freeze Drying: Gelatin Bites Freeze Dried

Ingredients:

1 Large box of
your favorite
flavored Gelatin
(8- ½ C Servings)

2 C Boiling Water

2 C cold water

Ice Cube Trays
Mine are 1inx1in
cubes 24 per
mold)



Directions:

1. Mix the gelatin according to package directions (add 2C of boiling water to gelatine powder, stir until dissolved, then add 2 C cold water)
2. Pour liquid into your ice cube molds, silicone recommended.(I use 24 cube silicone mold ice cube molds for this, and 1 box of gelatine will fill about 4 of these depending on how neat you are while filling your mold)
3. Freeze Jello until frozen solid.
4. To remove molds, run under very hot top water, on just the bottom of your mold for about 30 seconds. Then fold your mold away from itself at each row of jello. Push each cube out from the back of the mold.
5. Place on a silicone lined tray not touching (however these do not expand).
6. Freeze Dry
7. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 24 hours

Rehydration: Not intended



Live.

Life.

Simple.

www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 4 Cups/Tray