

Gummy Bears

This recipe makes as many gummy bears as you choose to make



Ingredients

Gummy bears

Brand does matter, the less expensive brands tend to not turn out as well

Directions:

1. Adjust dry temp to between 135-150 (screen will show Candy/High Temperature Mode).
2. Set extra dry time to 8-12 hours or longer.
3. Your screen will show High Temperature Mode, Click Start
4. This will start Cooling Vacuum Chamber (this takes 15 minutes)
5. Add parchment paper to your tray (recommended but not required)
6. Put Gummy Bears on the tray spaced evenly (dividers work great for this)
7. After 15 minutes your freeze dryer will prompt you to load your trays into the freeze dryer
8. On the same screen be sure "High Temperature Mode Candy Process" to ON
9. You will be asked if you want to warm your trays- (the need to warm varies by brand and machine)
10. If you choose to warm the trays it will set an automatic 1 minute countdown. You can adjust this as needed.
11. After the trays warm the cycle will start.
12. 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.
13. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

Not intended

Notes:

Gummy candy takes patience. If you stop the load too early they will deflate. Temp and time tend to be brand and machine dependent, what works for one person may not work for you.

Nutritional Value Per 9 pieces

Calories: 100 Protein: 1 g Fat: 0 g Carbohydrates: 22 g Sugar: 13 g Fiber: 0 g