

# Lemon Powder

This Recipe will fill 2 large trays\*

[Live Life Simple's: How to Make Lemon Powder & Orange Powder](#)

## Ingredients:

2 Lemons

12 tsps Stevia

5 C Water

May add more or less Stevia to sweeten to taste



## Directions:

1. Cut the ends off of the Lemons, cut lengthwise into quarters, take the center pith and seeds out.
2. Place lemon quarter skins and all into Blender or Food Processor
3. Add 5 Cups of Water and 12 Tsps of Stevia
4. Line tray with silicone mat
5. Pour onto tray
6. Pre freeze
7. Freeze dry
8. Powder the freeze dried juice to store and reconstitute
9. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** I did not pre freeze before my cycle, Mixed trays of slices and juices. 32 hrs 43 minutes in Large Freeze Dryer with Premier Pump

**Rehydration:** 1/3 cup powder and 1 cup of water, can change up to make stronger or weaker to individual taste



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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 4 Cups/Tray