

Peachy Moose Squares

This will fill 1 medium tray*

[Adventures in Freeze Drying: Peachy Moose Squares Freeze Dried and Rehydrated](#)

Ingredients:

- 1 -3 oz pkg Peach gelatin (can use sugar free)
- 1 C boiling water
- 3 medium ripe Peaches, pitted and chopped.
- 2 Tbsp Honey
- ¼ tsp Almond Extract
- 1 C whipped topping



Directions:

1. Remove the pits from your peaches, if they are super ripe they can go straight into the blender, if not you may want to cut down a bit first.
2. Add 1 C of boiling water to the Peach Gelatin in a small bowl or 2 C measuring cup.
3. Add the peaches, almond extract, and honey, then puree until the mixture is very smooth and liquidy. (if your peaches aren't very ripe, get them as smooth as you can)
4. Add the peach mixture to a medium bowl, and combine with the gelatine.
5. Refrigerate the mixture for 1½ - 2 hours until it thickens.
6. Using your mixer, beat the mixture on high speed until it becomes light and fluffy and nearly doubles in size. .
7. Gently fold in the 1 C of whipped topping.
8. Spread evenly onto a parchment lined tray, add dividers set to the 40 portion configuration. Add a lid to cover.
9. Freeze until frozen solid, then remove the lid and Freeze Dry.
10. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 36 hours with 12 hours of extra dry time.

Rehydration: This is a great treat freeze dried, but it can be rehydrated and it will set back up.

1. Add 8/40 (medium tray) of product to a bowl, and add ¼-⅓ C of boiling water. Stir until all clumps are dissolved.
2. Refrigerate for 5-6 hours
3. If you want it thinner more applesauce consistency add ½ C of boiling water



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Cycle times & rehydration for reference only

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