

# Peppermint Patties

This will make as many trays as you choose\*

## Ingredients:

York Peppermint  
Patties



## Directions:

1. If using regular size, cut into ¼'s these expand a lot
2. Using Candy Mode set to 150 °F
3. Place candy spread apart on parchment lined trays, do not overfill, these expand a lot.
4. Once the 15 minute cool down is done, place trays in the freeze dryer
5. Tray warm for 5-10 minutes (this is dependent on many variables what works best for you will need to be dialed in)
6. Freeze Dry for 4-6 hours
7. Let cool before you attempt to package these up
8. Store Appropriately (See Tips and Tricks for storage help)

\*\*\* Candy takes time and patience to figure out what works for your location and your machine. There are a tremendous amount of variables that go into getting candy to turn out just right



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

Cycle times & rehydration for reference only

\*XL Tray = 15 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 5 Cups/Tray