

Peppermint Patties

This recipe will make as many candies as you choose



Ingredients

York Peppermint Patties, unwrapped

Directions:

1. If using regular-sized pieces, cut them into quarters, as they expand significantly.
2. Set your freeze drying temperature to 150°F.
3. Line trays with parchment paper and spread the candy pieces apart. Do not overfill, as they will expand during the process.
4. After the 15-minute cool-down period, place the trays into the freeze dryer, turn on Candy Mode
5. Warm the trays for 5–10 minutes. The exact time may vary, so adjust based on your specific conditions.
6. Freeze dry for 4–6 hours.
7. Allow the candy to cool completely before packaging.
8. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

Not Intended

Notes:

Getting the perfect freeze-dried candy requires time and patience, as results vary based on your location and machine. Many factors influence the outcome, so experimentation is key to finding what works best for you.

Nutritional Value Per 2 Peppermint Patties

Calories: 120 Protein: 1 g Fat: 2.5 g Carbohydrates: 27 g Sugar: 22 g Fiber: 0 g