

Salt Water Taffy

15 pieces of Taffy cut into ¼'s per medium tray; 21 pieces of Taffy cut into ¼'s per large tray*

[Adventures in Freeze Drying: The best way to eat Salt Water Taffy? Freeze Dried!](#)

Ingredients:

Salt Water Taffy

Taffy Town or other high quality taffy recommended



Directions:

1. Unwrap taffy and immediately cut into ¼ 's and place spaced apart on a parchment lined tray. I get 15 cut up pieces of taffy per medium tray and 21 per large tray. (Do not cut and put into a container and come back, or you will have a giant taffy glob. You can however cover your tray with a lid and leave until the next day etc.)
2. Use stackers to make it easier to move trays to the freeze dryer without taffy sticking to the bottom of the next tray.
3. Change the temperature setting on your machine to 135°F, let the initial cool down happen.
4. Close the drain valve, if in a small or medium machine add Taffy, Click on for Candy Mode, Click Continue, Click Start and arrow time down to 0:00 this allows your machine to come up to temperature without any extra time at temp before vacuum pump kicks on. If in a Large or Extra Large machine you will want to wait until your machine is up to 115°F or 125°F before putting your taffy in, you don't want to overwarm the taffy or it gets quite large and fragile.
5. Let run for 4-6 hours or longer.
6. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 4-6 hours

Rehydration: Not intended



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Cycle times & rehydration for reference only

*XL Tray = 15 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 5 Cups/Tray