

# Salt Water Taffy

*15 pieces of taffy per medium tray; 21 pieces of taffy per large tray*



## Ingredients

Salt water taffy

Recommend Taffy Town or other high quality taffy

## Directions:

1. Unwrap taffy, cut into quarters, and space pieces on a parchment-lined tray. A medium tray holds 15 pieces, a large tray holds 21.
2. Do not store cut taffy in a container, or it will stick together. You can cover the tray and leave it overnight if needed.
3. Use stackers to prevent taffy from sticking to the tray above when moving to the freeze dryer.
4. Set the freeze dryer to 135°F and allow it to cool down.
5. Close the drain valve. For small and medium machines, add taffy, select "Candy Mode," click "Continue," "Start," and set the time to 0:00. For large and extra-large machines, wait until the temperature reaches 115°F-125°F before adding taffy to prevent over-expansion.
6. Run for 4-6 hours or longer as needed.
7. Store in jars for short-term use or in mylar bags for long-term storage

## Rehydration:

Not intended

## Notes:

Setting the time to zero during tray warm means that once your machine gets to temp your pump will kick on. Allowing your machine to warm to temp is enough warm time for taffy.

## Nutritional Value Per 16 freeze dried pieces

Calories: 110 Protein: 0 g Fat: 2 g Carbohydrates: 22 g Sugar: 12 g Fiber: 0 g