

Salted Caramel Mocha Bites

This recipe makes 48 Bites



Ingredients

1 cup brewed coffee (cold)
3 Tbsp salted caramel mocha coffee syrup
13 Tbsp milk of choice (dairy works best)
1 - 8 oz tub whipped topping
1 - 3 oz box Dove milk chocolate pudding

Directions:

1. Brew 1 cup of coffee and place it in the refrigerator to chill until cold
2. In a small mixing bowl, combine the chilled coffee, salted caramel syrup, and milk. While mixing, gradually add the pudding mix. Mix well for about 1 minute (an immersion blender works best, but a whisk or hand mixer can also be used)
3. Allow the mixture to sit for about 2 minutes to thicken
4. Add the entire tub of whipped topping. Gently mix until fully combined and smooth
5. Spoon the mixture into molds. I use 1 1/2" round molds to make nice sized bites
6. Freeze until solid
7. Start your freeze dryer and allow it to get down to temp
8. Add parchment paper to your trays
9. Pop the bites out of the molds and return to the freezer until you have all trays ready
10. Freeze dry (my cycle time was 20 hours)
11. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

Not intended for rehydration. This is a freeze dried sweet treat!

Notes:

These are a hit around our house! If you like more coffee flavor, add a bit of instant coffee to the brewed cup to make it stronger.

Nutritional Value Per 1 bite

Calories: 24 Protein: 0 g Fat: 1 g Carbohydrates: 4 g Sugar: 4 g Fiber: 0 g