

# Skittles®

*One 3 lb 6 oz container fills 4 medium HR trays*



## Ingredients

Skittles®

### Directions:

1. Set your freeze dryer to 135°F. Skittles need 4-6 hours of dry time, set 24 hours of extra dry time to avoid missing the cycle's end.
2. Start the machine and let it cool for 15 minutes.
3. While it cools, line your trays with parchment.
4. Spread the skittles out across the trays, and try not to overcrowd the trays, some space is good because these expand.
5. After 15 minutes, place the trays in the freeze dryer. Close the door and valve. Turn Candy Mode on.
6. When prompted, add 1 minute of tray warm time. The countdown starts once the machine hits 135°F.
7. When the warm time ends, the pump will start. The skittles should plump quickly.
8. Run for 4-6 hours.
9. Store in jars for short-term use or in mylar bags for long-term storage

### Rehydration:

Not intended for rehydration. These are a freeze dried sweet treat!

### Notes:

Overcrowding your trays will lead to Skittle Brittle, and you will need to break them apart if you want individual candies. You can put a layer of parchment over a layer of skittles and add another sparse layer of skittles on top instead of overcrowding all at one level.

### Nutritional Value Per 27 pieces

Calories: 100 Protein: 0 g Fat: 1 g Carbohydrates: 26 g Sugar: 21 g Fiber: 0 g