

Spiced Fruit Brittle

This recipe will make approximately 2 ½ medium trays*

[John in Bibs': Spiced Fruit Brittle Ep271](#)

Ingredients:

24 oz unsweetened
Apple Sauce

3 ~ 30 oz cans Fruit
Cocktail all syrup
drained

4 tsp Pumpkin Pie
Spice

½ tsp ground Cloves

½ C Molasses

Zest of 2 Oranges

1 C Sugar + additional
sugar



Directions:

1. Combine all ingredients in a large bowl, and mix well.
2. Line your trays with silicone or parchment.
3. Spread mix evenly across your trays, then sprinkle a little sugar across the top.
4. Use dividers if you want even sized pieces, cover with a lid, and freeze until solid.
5. Remove Lids and freeze dry.
6. Break into pieces, or remove from dividers
7. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: Will vary

Rehydration: Not intended



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray