

Starburst Candy

This recipe makes as many Starbursts as you choose to make



Ingredients

Starburst® Candies unwrapped

Directions:

1. Adjust the dry temperature to between 135-150°F. The screen will display High Temperature Mode.
2. Set the extra dry time to 4-6 hours or more. Click Save to return to the main screen.
3. The screen will show High Temperature Mode. Click Start to begin.
4. The freeze dryer will start Cooling the Vacuum Chamber, which takes approximately 15 minutes.
5. Place parchment paper on the tray (optional but recommended).
6. Arrange Starburst® candies evenly on the tray. Dividers can help with spacing.
7. After 15 minutes, the freeze dryer will prompt you to load your trays.
8. On the same screen, ensure that High Temperature Mode Candy Process is turned on.
9. The freeze dryer will ask if you want to warm your trays. It is recommended to warm the trays unless you are freeze-drying chocolate-coated candy.
10. If you choose to warm the trays, the system will set an automatic 1-minute countdown, which can be adjusted as needed.
11. Once the trays are warmed, the freeze-drying cycle will begin.
12. After the cycle is complete, you will have the option to start a new candy batch. This allows for back-to-back candy cycles.
13. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

Not intended

Notes:

Candies like Starburst® that need preheating will have a large variable as to preheat temp, and for how long. You will need to experiment to know what works best in your freeze dryer.

Nutritional Value Per 6 pieces

Calories: 120 Protein: 0 g Fat: 2.5 g Carbohydrates: 24 g Sugar: 16 g Fiber: g