

Starburst Mini

This recipe makes as many candies as you choose to make



Ingredients

Starburst® Mini

Directions:

1. Preheat your oven to 200°F
2. Set your freeze dryer to 150°F and start the machine.
3. Allow the machine to complete the 15-minute cooldown.
4. Line the trays with parchment paper and evenly spread the Starburst® Minis, ensuring they do not touch.
5. Activate Candy Mode and start the cycle.
6. Warm the trays in the freeze dryer for at least 20 minutes. (This allows you to heat the trays in the oven first, then transfer them into a warm machine. The freeze dryer will take 10-20 minutes to reach 150°F before the tray warming feature activates.)
7. Place the trays in the oven and heat for 30 minutes or until the candy begins to melt.
8. Immediately transfer the trays from the oven to the freeze dryer.
9. Close the drain valve, lock the freeze dryer door, and decrease the drying time until the vacuum pump activates.
10. Allow the candy to process for 4-6 hours.
11. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

Not intended

Notes:

Starburst® Minis can be temperamental; there is a “goldilocks” zone where the candies are soft enough without being too soft. By placing your trays in the oven they may warp if you put them into a freeze dryer that has not come up to temp.

Nutritional Value Per 19 pieces

Calories: 110 Protein: 0 g Fat: 1 g Carbohydrates: 25 g Sugar: 19 g Fiber: 0 g