

Strawberry Brittle

This recipe makes 1 Medium Freeze Dryer Tray of Brittle*

[John in Bibs': Strawberry Brittle Freeze Dried Ep237](#)

Ingredients:

4 C Crushed Frozen strawberries (hulled with tops cut off if frozen from home garden)

1/8 C Dutch Processed Cocoa Powder (optional)

1/3 C Sugar (or sweetener of choice)

Sugar to sprinkle over the top



Directions:

1. Crush slightly frozen strawberries in a bowl
2. Add Cocoa, and mix, add sugar and mix (you can make without the Cocoa)
3. In a lined tray, spread 4 C of the strawberry mixture evenly across the tray. You can pre portion by using dividers.
4. Sprinkle a little bit of sugar over the top
5. Freeze Solid, and then freeze dry
6. Once Freeze dried, break into pieces like a brittle if you did not use dividers.
7. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: My cycle time was about 40 hours.

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