

Werther's Original® Soft Caramels

You can fit about 12 candies per medium tray and 17 per large tray



Ingredients

Werther's Original® Soft Caramels

Directions:

1. Line the trays with parchment paper.
2. Unwrap each candy and cut it into quarters.
3. Arrange the candy pieces on the tray, ensuring they do not touch to prevent them from sticking together. Space them on about 1" centers.
4. Set the freeze dryer to 135°F, start the cycle, and allow the 15-minute cooldown to complete.
5. Place the trays in the freeze dryer, close the drain valve, turn on Candy Mode, and skip tray warming.
6. Process the caramels for 4 to 6 hours.
7. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

Not intended. These are a freeze dried sweet treat!

Notes:

These are very fragile, so it is recommended to store them in a rigid container over a mylar bag.

Nutritional Value Per 5 whole pieces

Calories: 140 Protein: 1 g Fat: 4.5 g Carbohydrates: 23 g Sugar: 13 g Fiber: 0 g