

Werther's Originals Soft Caramels

You will need approximately 12 Candies per medium tray, 17 per large tray*

[Adventures in Freeze Drying: Freeze Dry Werther's Originals Soft Caramels and Candy Mode](#)

Ingredients:

Werther's Originals
Soft Caramels



Directions:

1. Line trays with parchment paper.
2. Unwrap each candy and cut into 1/4 's.
3. Spread out across the tray so that they are not touching (these will stick together and make 1 big lump if they touch).
4. Set Freeze Dryer to 135°F, Start and let it do the 15 minute cool down.
5. Add trays to the freeze dryer, close drain valve, turn on Candy Mode, and skip tray warming.
6. Let Caramels run for 4-6 hours.
7. Store Appropriately (See Tips and Tricks for storage help)



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*XL Tray = 15 Cups/Tray
Small = 5 Cups/Tray

Cycle times & rehydration for reference only
Large Tray = 8 Cups/tray Medium = 6 Cups/Tray