

How to Make Freeze-Dried Candy - A Crispy, Crunchy Sweet Snack

Welcome to the next level of sweet snacking:



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INGREDIENTS

1 bag of your favorite candy (gummy bears, Skittles, taffy, Starburst, etc.)

DIRECTIONS

1. Spread your candies evenly on a tray fitted for your freeze dryer. Avoid overlapping.
2. Place trays into your freeze dryer and begin the cycle following the manufacturer's instructions.
3. Drying time will vary based on the machine and candy type-typically 12 to 24 hours.
4. Once done, remove and let cool slightly. Store in an airtight container.
5. Serve and enjoy! Candy will be light, crispy, and bursting with flavor.

SWAPS & NOTES

Gummies : Gummy bears, worms, and fruit snacks puff up into light, crunchy bites.

Fruity Candies : Skittles and Starburst become hollow and crackly.

Caramels or taffies : Turn airy and melt-in-your-mouth with a totally different texture.

Avoid chocolate-coated or filled candies-they don't freeze-dry well. ? Step-by-Step Instructions Spread your candies evenly on a tray fitted for your freeze dryer.

TIPS FOR SUCCESS

Start with smaller batches if you're new to freeze-drying candy.

Always follow your machine's safety and operation guide for best results.

Store finished candy in vacuum-sealed or airtight containers to keep the crunch.

For extra fun, mix colors and shapes for a rainbow snack bowl! ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-freeze-dried-candy-a-crispy-crunchy-sweet-snack/>