



Candy Drying Recipe Book



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We have tested a variety of popular candies and we wanted to share with you the time and temperatures that gave us successful results. Please use these settings as a starting point and tune the time and temperature to get the results you want! Have fun making dried candy!

****Note: The kit that was tested with the given times and temperature is 09NEO-CDK-CT (Candy Drying Kit with Cold Trap)

****Note: The pictures show the brands we used for testing and different brands can produce varying results.

Nerd clusters



Figure 1. <https://www.nerdscandy.com/crunchy-gummy-yummy>

Temperature: 125 °F

Time: 3 Hours

Skittles



Figure 2. <https://www.skittles.com/original-skittles>

Temperature: 125 °F

Time: 1.5 Hours

Mamba



Figure 3. <https://www.mamba.us/home/products>

Temperature: 125 °F

Time: 3 Hours

Jolly rancher



Figure 4. <https://www.hersheyland.com/jolly-rancher>

Temperature: 130 °F

Time: 2.5 Hours

Werther's (Chewy Caramels)



Figure 5. <https://www.werthers-original.us/en/products/chewy-caramels/chewy-caramels>

Temperature: 110 °F

Time: 2 Hours

Bit-O-Honey



Figure 6. <https://www.spanglercandy.com/our-brands/bit-o-honey>

Temperature: 130 °F

Time 2 Hours

Gummy Bears



Figure 7. <https://www.haribo.com/en-us/products/goldbears>

Temperature: 140 °F

Time: 3 Hours

Saltwater Taffy



Figure 8. <https://www.taffytown.com/collections/build-your-own-taffy-assortment/products/taffy-sampler>

Temperature: 125 °F

Time: 2 Hours

