

Apple Cider

I spread one gallon out over 4 medium trays.*

[John in Bibs': One Gallon Pure Apple Cider Freeze Dried](#)

Ingredients:

1 Gallon Apple Cider
No Sugar Added



Directions:

1. Line your trays with silicone mats (Not required, but this is hard to get off of the trays)
2. Pour Apple Cider onto trays.
3. I would recommend pre-freezing to avoid having it make a mess in your machine.
4. Freeze Dry
5. Powder by putting into a plastic bag or reusable silicone bag and rolling with a rolling pin to make a fine powder.
6. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time:

Rehydration: See recipes for Apple Cider Caramel and Apple Cider Caramel Chocolates



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray