

Apple Cider Caramel

[John in Bibs': Apple Cider Caramel Ep 122](#)

Ingredients:

1 C Freeze Dried Apple Cider (See Recipe)

½ C Butter

⅓ C Heavy Whipping Cream



Directions:

1. Melt the butter in a pot on the stove over medium heat.
2. Add everything else and cook over medium heat whisking constantly until it reaches a boil, and then whisk and let boil for exactly 3 minutes.
3. Let it cool, then jar.

This would be good drizzled over ice cream or pancakes etc.



Live.
Life.
Simple.

www.freezedryingcookbook.com

* Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 4 Cups/Tray

Cycle times & rehydration for reference only