

# Candied Strawberries



Not sure what to do with all of your leftover summer pickings? Our Candied Strawberries recipe is the perfect solution. After sprinkling sliced berries with just a bit of sweetener, let your NESCO Dehydrator do the work. We love this crispy snack in trail mix, yogurt, or even on top of breakfast cereal.

## **Your Key Ingredient:**

[NESCO Dehydrator](#)

[NESCO Clean-A-Screen](#)

## **Grocery Ingredients:**

1 lb fresh strawberries  
3 oz strawberry gelatin  
1/2 cup powdered sugar

*Or substitute:*

1/4 cup honey

1/4 cup lemon juice



### Instructions:

1. Wash strawberries and remove stems. Slice thinly.
2. Sprinkle lightly with strawberry gelatin and powdered sugar, or dip in honey and lemon juice mixture. Honey/lemon yields chewy berries while strawberry gelatin/powdered sugar results in crunchy berries, similar to those found in store-bought cereal.
3. Place slices on **NESCO® Clean-A-Screens** and place on your **NESCO® Dehydrator** trays.

4. Dry 4 hours at 135° F until crisp.