AUGASON FARMS®

All Natural

Freeze Dried Whole Raspberries

Fruits
Augason Farms freeze dried fruits are frozen then processed to remove the moisture. They still maintain their same size, color, and fresh taste.

Freeze Dried Whole Raspberries
Augason Farms Freeze Dried Whole Raspberries are a healthy and delicious snack. They enhance any recipe with tart, full-bodied raspberry flavor.

Raspberry Apple Crisp
6 tablespoons butter – softened
2/3 cup rolled oats
1/2 cup flour
3/4 cup brown sugar
5 cups Augason Farms Dehydrated Apple Slices
1 1/2 cups Augason Farms Apple Delight Drink Mix
4 cups water
2 teaspoons cinnamon
1/4 teaspoon nutmeg
1 cup Augason Farms Freeze Dried Whole Raspberries

Heat oven to 350˚F. In a saucepan combine apple slices, apple delight, water, and 1 teaspoon cinnamon. Cook over medium heat for 15-20 minutes. Stir in raspberries, let sit for 10 minutes. Pour fruit mixture into 9"x13" baking dish with liquid up to top of fruit, but not to cover fruit. In bowl, blend butter, oats, flour, brown sugar, 1 teaspoon cinnamon and nutmeg with fingers or fork until mixture crumbles. Sprinkle oat mixture onto fruit and bake for 30-35 minutes. Top with prepared Augason Farms Spiff-E-Whip.

Raspberry Scones
3 1/2 cups flour
3 3/4 teaspoons baking powder
3 tablespoons sugar
1 teaspoon salt
1/3 cup + 1 tablespoon shortening
3/4 cup prepared Morning Moo's®
3 tablespoons Augason Farms Scrambled Egg Mix + 1/3 cup water
1/4 cup crushed Augason Farms Freeze Dried Whole Raspberries – rehydrated & drained

Preheat oven to 450˚F. In a bowl combine the flour, baking powder, sugar, and salt. Stir well with a fork until blended. Add the shortening and blend in using a pastry blender or fork until the mixture looks like fine bread crumbs. Be careful not to over mix. Stir in the milk and about 3/4 of the beaten egg mixture (reserve the remainder of the egg mixture for glazing). Slowly add the berries until just incorporated. Gather the dough into a ball and press so it holds together. Pat the dough into a circle 1/2 inch thick. Cut the dough into 18 pie-shaped wedges. Brush the reserved egg mixture on top of dough and sprinkle a little bit of sugar on top of the brushed egg. Place the scones 1 inch apart on baking sheet and bake until golden brown, about 10-12 minutes.

DIRECTIONS:
Yield: 1/2 cup of whole raspberries.

1. Mix 1/2 cup raspberries to 1 cup of warm water.
2. Let stand for 5 minutes.
3. Serve.

Use: As a snack, in desserts, fruit smoothies, etc.

Jam Recipe *(keep refrigerated)*
Yield: Single batch.
1 cup of freeze dried raspberries
1/3 cup of sugar
2 Tablespoons of Ultimate Gel

Cover raspberries with water. Add sugar to raspberries and stir well until sugar is dissolved. Slowly sprinkle Ultimate Gel while stirring to prevent lumps. May add additional water to desired consistency.

INGREDIENTS: Freeze dried raspberries.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 30 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

Nutrition Facts
Serving Size 1/2 cup (10g)
Servings Per Container 22

Amount Per Serving	
Calories 35	Calories from Fat 0
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 8g	**3%**
Dietary Fiber 2g	**9%**
Sugars 4g	
Protein 1g	

Vitamin A	2%	Vitamin C	20%
Calcium	2%	Iron	4%

*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram: Fat 9 Carbs 4 Protein 4

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22 SERVINGS
NET WT. 8.0 OZ (226 g)