How To...

Fruit Rolls

Materials

1 ¼ lbs chopped fruit
¾ cup sugar
1 to 2 tablespoons fresh lemon juice
Baking sheet

Procedure

1. Preheat oven to 200 degrees F
2. Combine the fruit and sugar in a blender
3. Add lemon juice to taste (use 2 tablespoons for apples or bananas) and puree until smooth
4. Transfer the pureed fruit to medium sauce pan and bring to a simmer over medium-high heat
5. Reduce the heat to medium low and cook, stirring occasionally at first then more often toward the end until most of the liquid evaporates and the mixture is very thick (35-45 mixture.
6. Careful as mixture may splatter
7. Line 12x17 inch rimmed baking sheet with a silicone or non stick foil.
8. Use spatula to spread fruit on the mat or foil into a thin layer.
9. Bake until barely tacky (3 hours to 3 hours and 30 min)
10. Transfer the baking sheet to a rack and let the fruit leather cool completely
11. Peel off the mat or foil
12. If still moist on underside return to oven moist side up until dry (about 20 more min)
13. Lay the leather smooth side down on a sheet of wax paper
14. Use kitchen shears to cut into strips
15. Roll up strips and store in zip top bags for up to one week