

## Oven-dried Fruit Leather

Its easy to make all-natural fruit snacks for snacks, lunches & hikes.

drying

[www.eatlocal.org/makeitlast](http://www.eatlocal.org/makeitlast)

### Fruit preparation

**Equipment:** Heavy bottomed pot or skillet, potato masher or stick blender

### Ingredients:

4 cups berries washed and dried

1/2 cup water

1/4 cup sugar

**Process:** Combine berries with water and bring to a boil. Simmer until berries break down, about 5 minutes. Mash fruit and then run through a food mill if you want to remove the small seeds. Return puree to the pot and simmer over low heat, stirring frequently until it thickens to the consistency of baby food. Add the sugar and stir to dissolve.

### Oven dried berry leather: Drying prepared fruit

**Equipment:** Oven, jelly roll pan or cookie tray (with sides), parchment paper

**Process:** Preheat oven to 170 degrees F. Line pan with parchment. Spread puree on parchment, tilting tray to create an even layer of about 1/8 of an inch thick. Place tray in oven and dry fruit until tacky to touch, about 2 hours.

**Storage:** Cool to room temperature. Cut into 2" strips. Berry leather can be stored in an airtight jar for up to 1 month.