

FRUIT LEATHER

Blueberry Peach Fruit Leather

4 peaches peeled and sliced
Juice from ½ a lemon
2 heaping cups of blueberries
2 cups unsweetened applesauce
½ cup sugar {optional}

Blend fruit ingredients in blender until smooth. Add to a heavy saucepan and add sugar if needed or desired, bring to a boil while stirring constantly. Reduce heat and skim foam from top with a spoon. Simmer over low/medium heat for 30 to 45 minutes, stirring frequently; continue simmering/stirring until mixture has properly reduced to the consistency of thick applesauce {running a rubber spatula across the bottom of the pan the mixture should stay separated/pan should still be visible once you reach the other side}. Pour mixture onto a parchment or heat-safe plastic wrapped cookie sheet, spread evenly and bake at 145 for 8 to 10 hours {mine has always taken closer to 10 hours}. Cut into strips and roll up... or roll up and cut into strips! Either way you slice it, it's delicious! I keep mine in the fridge for up to a couple weeks, but don't worry, it won't last that long.

Peach Fruit Leather

8 peaches peeled and sliced
2 cups unsweetened applesauce
Juice from ½ a lemon
½ cup of sugar {optional}

Follow instructions above.

Strawberry Fruit Leather

4 lbs of strawberries, cleaned, stemmed and chopped
2 cups of unsweetened applesauce
Juice of ½ lemon
½ to ¾ cup of sugar {optional but recommended}

Follow instructions above.