

Fruit Leather

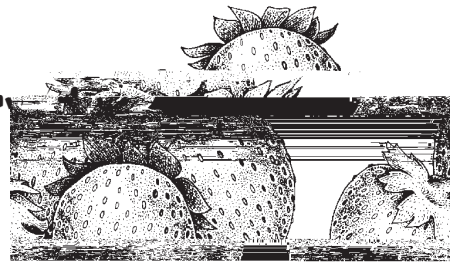
Flavor-Packed and Nutritious

• Fruit leather is a healthy, low-sugar snack that is easy to make at home. It's a great way to use up extra fruit and is a convenient, portable snack for on-the-go. Fruit leather is made by dehydrating fruit slices until they are dried and leathery. It's a great way to use up extra fruit and is a convenient, portable snack for on-the-go. Fruit leather is made by dehydrating fruit slices until they are dried and leathery. It's a great way to use up extra fruit and is a convenient, portable snack for on-the-go.

Antioxidant Rich

• Fruit leather is a healthy, low-sugar snack that is easy to make at home. It's a great way to use up extra fruit and is a convenient, portable snack for on-the-go. Fruit leather is made by dehydrating fruit slices until they are dried and leathery. It's a great way to use up extra fruit and is a convenient, portable snack for on-the-go. Fruit leather is made by dehydrating fruit slices until they are dried and leathery. It's a great way to use up extra fruit and is a convenient, portable snack for on-the-go.

• Making fruit leather is a simple process that can be done at home. It's a great way to use up extra fruit and is a convenient, portable snack for on-the-go. Fruit leather is made by dehydrating fruit slices until they are dried and leathery. It's a great way to use up extra fruit and is a convenient, portable snack for on-the-go.



Making Fruit Leather

Making the Puree

• A... C... -00120, Using Alaska's Wild Berries and Other Wild Edibles.

Note: ...

Basic Berry Puree

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Rhubarb Puree

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Drying Instructions

Food Dehydrators

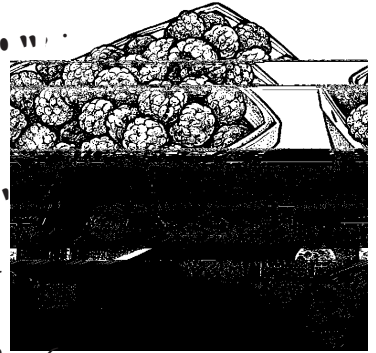
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Oven Drying

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Steps for Oven Drying

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Storage

1. Store in airtight containers in the refrigerator for up to 2 weeks.

2. For longer storage, freeze in airtight containers for up to 3 months.

3. Thaw in the refrigerator and use within 24 hours.

Fruit Leather Recipes

Apple Fruit Leather

1. Wash and core 4 apples. Slice into 1/4 inch thick slices.

2. Place slices in a large bowl and add 1/2 cup sugar and 1/4 cup lemon juice. Toss to combine.

3. Spread mixture on a parchment-lined tray in a single layer.

4. Dehydrate at 135°F for 12-14 hours until leathery.

Berry Fruit Leather

1. Wash and slice 2 cups of mixed berries.

2. Add 1/2 cup sugar and 1/4 cup lemon juice to a large bowl.

3. Spread mixture on a parchment-lined tray in a single layer.

4. Dehydrate at 135°F for 12-14 hours until leathery.

Rose Hip-Blueberry Fruit Leather

1. Wash and slice 1 cup rose hips and 1 cup blueberries.

2. Add 1/2 cup sugar and 1/4 cup lemon juice to a large bowl.

3. Spread mixture on a parchment-lined tray in a single layer.

4. Dehydrate at 135°F for 12-14 hours until leathery.

1. Wash and slice 2 cups of salmonberries.

2. Add 1/2 cup sugar and 1/4 cup lemon juice to a large bowl.

3. Spread mixture on a parchment-lined tray in a single layer.

4. Dehydrate at 135°F for 12-14 hours until leathery.

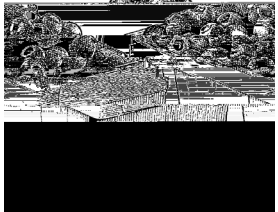
Salmonberry Fruit Leather

1. Wash and slice 2 cups of raspberries.

2. Add 1/2 cup sugar and 1/4 cup lemon juice to a large bowl.

3. Spread mixture on a parchment-lined tray in a single layer.

4. Dehydrate at 135°F for 12-14 hours until leathery.



Raspberry Fruit Leather

1. Wash and slice 2 cups of rhubarb stalks.

2. Wash and slice 1 cup of strawberries.

3. Add 1/2 cup sugar and 1/4 cup lemon juice to a large bowl.

4. Spread mixture on a parchment-lined tray in a single layer.

5. Dehydrate at 135°F for 12-14 hours until leathery.

Rhubarb-Strawberry Fruit Leather

1. Wash and slice 2 cups of blueberries.

2. Add 1/2 cup sugar and 1/4 cup lemon juice to a large bowl.

3. Spread mixture on a parchment-lined tray in a single layer.

4. Dehydrate at 135°F for 12-14 hours until leathery.

Blueberry Fruit Leather (Recipe 1) | CID: 2020-01-15 | CC BY-NC-SA

