

## Fruit Leathers



*From left to right: cantaloupe, poached pear, kiwi, mango, strawberry*

### Ingredients

Fruit! Fresh, frozen, or cooked. (keep it singular, or mix and match flavors!)

Sugar as desired

Lemon juice as needed

### Special Equipment

Silicone baking mat\*

### Procedure

1. Make sure all fruit is wholesome, with no mold or spoiled sections, and ripe.
2. Wash fruit, and remove any stems, tops, cores, inedible seeds, thick skins or peels.
3. This fruit will need to be pureed to a liquid. Cut it into pieces that will fit into a food processor.
4. Preheat oven to go to the lowest temperature it can.
5. Process fruit. Puree it until it is smooth. If desired,
  - a. If sugar needs to be added, add it and purée.
  - b. Add a small amount of lemon if needed to preserve the color, or add depth to the flavor.
  - c. Fruits such as pears, and apples can be poached first
  - d. Keep flavors singular, or mix and match!
  - e. Add some backup singers such as vanilla extract, lime juice, or other spices in SMALL quantities.
6. If you don't have a silicone baking mat, line your sheet tray with plastic wrap so it overhangs a lot (it won't melt, promise!) Pour the pureed fruit on and spread thin and evenly.
7. Place in oven and shut door. This will take 1-2 possibly, depending on the fruit, and your oven.
8. Monitor the fruit, rotate as necessary. Monitor fruit to ensure that it doesn't get too brown or crispy. To check if it is dried out, lightly touch it. It is not wet and firm and slightly rubbery.

9. When it is dried, remove from oven and peel off plastic or silicone mat.
10. With a pair of scissors, cut the leather into pieces.
11. Be sure to store the leathers in airtight containers to prevent them from getting sticky.

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