

Strawberry Fruit Leather

Recipe By Amy Spiro



Cooking and Prep:  6
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Vegan, Gluten Free

Source: Whisk by Ami

Magazine

Ingredients (3)

Main ingredients

- 1 cup applesauce
- approximately 2 pounds (32 ounces) strawberries, fresh or frozen
- sugar or Gefen Honey (optional)

Start Cooking

Prepare the Strawberry Fruit Leather

1. If using frozen strawberries, let thaw. Puree the berries in a food processor or blender (or with an immersion blender) until smooth.
2. In a small bowl, combine two cups of puree (if there is any left, use it for a sauce or smoothie) and the applesauce.
3. Taste the mixture: If you use unsweetened applesauce, you may want to add some sweetener, a tablespoon at a time, to the mixture for taste.
4. Pour the mixture into a Gefen Easy Baking Parchment Paper lined 10x15 inch baking sheet.
5. Place in a 200 degrees Fahrenheit oven for four to six hours. When done, the mixture will no longer be tacky to the touch, you will not leave a fingerprint, and the fruit leather will pull away from the parchment easily. Slice into rectangles (a pizza or pastry wheel works well) and roll up.