

# Fruit Leather

Recipe By Chanie Nayman



Cooking and Prep:  6 h

Serves:  6

No Allergens

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Vegetarian, Vegan,  
Pescetarian, Gluten Free, Low  
Fat, Salt Free

**Source:** Family Table by  
Mishpacha Magazine

My favorite fruits for this recipe are strawberries, mango, apricot, and kiwi. Mix and match as you please.

## Ingredients (2)

### For the Leather

- 3 cups fruit of your choice, chopped
- 1–2 tablespoons **Gefen Honey** (optional)

## Start Cooking

## Prepare the Leather

1. Preheat oven to 125°F (50°C).
2. Blend fruit in a blender until just pureed. Don't over-blend.
3. Spread fruit out on a baking sheet lined with Gefen Easy Baking Parchment Paper. The layer should be thin but not paper-thin.
4. Bake for 4–6 hours. Check every so often that it is not over baking. It should be mostly dried out with a very slightly damp center. Allow to cool. Peel off the parchment paper when you are ready to eat, or roll up unpeeled.