



www.goinglocal-info.com

Applesauce Fruit Leather

If you have a cup of Momma's Old Fashioned Applesauce (www.mommasapplesauce.com) and a dehydrator, you are 5-6 hours away from the tastiest and healthiest apple fruit leather you've ever had! Sure to be a favorite snack with the kids and grown-ups!

1 cup Momma's Old Fashioned No Sugar Added Applesauce

Line your dehydrator's fruit roll-up sheet with parchment paper and pour the applesauce onto the sheet.

Smooth the applesauce with the back of a spoon to a fairly even thickness (about ¼ inch thick).

Following the dehydrator's manufacturer's instructions for drying fruit leather, dry at 135 degrees for about 5-6 hours or until the fruit leather is dry but still pliable. If there are still sticky/damp spots on the fruit leather, dry for a few more minutes until they're dried up.

Remove the parchment paper with the fruit leather on it from the dehydrator and gently peel the fruit leather from the parchment paper.

Cut into smaller pieces, if desired.

To store, place the fruit leather in an airtight and moisture proof container with parchment paper between the pieces.

Store it in your refrigerator.

Makes one large piece.

Victoria Wesseler