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Strawberry and Honey Fruit Leather

This year we are blessed with an abundance of strawberries and I am looking for all sorts of creative ways to preserve them beyond "freeze 'em". A friend of mine said she made fruit leather with her berry overflow this year. Wanting to my fruit leather 100% local, I decided to substitute honey for the sugar in her recipe and the results were amazing. What a great, portable treat for a lunchbox, camper, or to munch on after an exercise class.

2 cups very ripe strawberries, washed, dried, and green tops removed
2 tablespoons local honey
Pinch of Fruit Fresh* preservative powder or a teaspoon of lemon juice

Put everything in a blender and puree to a smooth consistency.

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

Smooth the puree 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.

*Fruit Fresh can be found in most grocery stores next to the preserving supplies.

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