

How to make fruit leathers ?

WHY?

- Great way to use a glut of fruit
- Store well without freezing
- Tasty snacks for all

1. use up a fruit glut. fresh windfalls can be included. Pears, apples, currants & blackberries



2. remove the core and cut out the bad and brown bits. We leave skins on.



3. rough chop with a food processor or by hand





4. liquidise!

5. spread onto grease proof paper on a drying rack



6. if you have a desiccator great. Alternatively a fan oven at 35 deg C, or set out with a desk fan directed on the trays



5. drying will take 2 days in a desiccator, more for other methods.

Once thin and leathery, cut into strips, and roll or cut again into bitesize snacks.



6. store in an airtight container

Why are the leathers **red**?

- Add currants or blackberries to the mix
- More appealing colour
- More interesting flavour