Homemade Fruit Roll-Ups

You will need:

5 cups berries

1/4 cup honey

2 tbsp lemon juice

Instructions

Preheat oven to the lowest temperature your oven will go.

Line a large (17x12 inch) rimmed baking pan with parchment paper or a silicone baking mat.

Rinse berries and remove stems from berries, if necessary.

In a blender or food processor, add the berries.

Add honey and lemon juice and then blend until smooth.

For a smooth finish, pour puree through a fine mesh strainer to remove seeds.

Pour pureed fruit onto baking sheet and spread evenly over the entire pan.

Place pan in oven and bake for 5-6 hours, rotating the pan halfway through the drying process. Remove from oven when the puree has set and is no longer sticky.

Allow the pan to cool completely. If you used a silicone baking mat, gently peel the cooled fruit leather and transfer onto a large sheet of wax paper.

Cut the paper-lined fruit leather into long strips and roll.

Store fruit roll-ups in an airtight container for up to 2 weeks.