

Homemade Fruit Roll-Ups

These homemade fruit roll-ups are so easy to make! With only 3 ingredients your kids will love these fruit roll-ups!

Prep Time20 mins

Cook Time5 hrs

Total Time5 hrs 20 mins

Course: Snack

Cuisine: American

Keyword: fruit leather recipe, fruit roll ups, homemade fruit roll ups

Servings: 7 roll-ups

Calories: 94kcal

Ingredients

- 5 cups berries
- 1/4 cup honey
- 2 tbsp lemon juice

Instructions

1. Preheat oven to 170 degrees Fahrenheit (or the lowest temperature your oven will go).
2. Line a large (17x12 inch) rimmed baking pan with parchment paper or a silicone baking mat.
3. Rinse berries and remove stems from berries, if necessary.
4. In a blender or food processor, add the berries.



5. Add honey and lemon juice and then blend until smooth.



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

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



8. 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.

9. 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.

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



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

Just a friendly reminder that honey should not be given to babies under 1 year of age.