**Homemade Fruit Roll-ups**

**Materials**

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

**Steps**

1. Preheat oven to 170 degrees Fahrenheit (or the lowest temperature your oven will go).
2. Line a large (17 x 12 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, honey and lemon juice.  Blend until smooth.
   * For a smooth finish, pour puree through a fine mesh strainer to remove seeds.
5. Pour pureed fruit onto baking sheet and spread evenly over the entire pan.
6. 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.
7. 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.
8. Cut the paper-lined fruit leather into long strips and roll.
   * Store fruit roll-ups in an airtight container for up to 2 weeks.

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https://www.thebestideasforkids.com/homemade-fruit-roll-ups/