

## CHERRY FRUIT LEATHER

Select ripe or slightly overripe fruit. Wash, pit, and drain well. Puree cherries in blender. Sweetener may be added in the form of honey, or sugar. Honey is best for long storage because it doesn't crystallize. Sugar is good for immediate use or short storage. Sweeten to taste. Bring cherry puree to a boil. Line a plate or cookie sheet with edges with plastic wrap. Smooth out the wrinkles. Pour the pureed fruit onto the cookie sheet in a 1/4 inch thick layer. Spread evenly.

To dry in an oven- Place the tray on the center rack in an oven at lowest setting and prop oven door slightly open. Approximate drying time may be up to 18 hours. To dry in a dehydrator- If using specially designed dehydrator trays or plastic trays you must line with plastic wrap. Or you can trace out circles of parchment paper to line the food dehydrator Pour pureed fruit on the trays in a 1/8 inch thick layer. - Spread evenly-. Approximate drying time is 6-8 hours.- tacky to touch is done, but not wet in any spots Leather that is dry can be easily pulled from the plastic wrap. Fruit leather can be left on plastic or pulled from plastic wrap while still warm. Cool and re-wrap in plastic if needed. Or if using parchment paper just cut into strip and roll.

Dried cherries and cherry fruit leather should be used within 1-2 years. I store them in ziplock bags.