



Homemade Fruit Roll Ups

Prep Time 10 minutes

Cook Time 4 hours

Total Time 4 hours 10 minutes

Servings 10

Ingredients

- 2 cups strawberries chopped
- 1 cup applesauce

Directions

1. Preheat oven to 175 degrees F.

2. Remove tops from strawberries and cut into chunks. Add to food processor and rough chop.
3. Add applesauce and puree until very smooth.
4. Line two cookie sheets with parchment paper and spread your fruit mixture evenly onto both of the sheets.
5. Bake for about 4 hours or until fruit leather is no longer sticky.
6. Remove from oven and let cool to room temperature.
7. Cut the parchment paper in strips and roll up the fruit leather. Store in airtight container.