## Dehydrated Raspberry Fruit Roll Ups



Make your own healthy, chewy fruit roll-ups with your NESCO Dehydrator! Just blend, spread, and dry for a fun, homemade snack everyone will love.

## Your Key Ingredient:

NESCO Dehydrator

## **Grocery Ingredients:**

- 7 cups raspberries
- 3/4 sugar or honey
- 1 Tbs. lemon juice

## Instructions:

1. Set your NESCO Dehydrator to 135°F.

- 2. In a blender or food processor, blend all your ingredients until smooth.
- 3. Pour about 1 cup of the mixture onto a NESCO Fruit Roll Sheet.
- 4. Spread the mixture evenly to about  $\frac{1}{8}$  inch thick, making the edges slightly thicker since they dry faster.
- 5. Place the trays in your NESCO Dehydrator and dry for 12 hours.
- 6. Check for doneness the fruit leather should be evenly colored, sticky but not wet.
- 7. Once dried, peel the fruit leather off and place it smooth side down on waxed paper.
- 8. Roll up the waxed paper and fruit leather together, then cut into 1.5-inch strips.
- 9. Store your homemade fruit roll-ups in an airtight container.