

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.