

Cherry Fruit Leather

This is a healthy alternative to the store-bought fruit leather. Your kids will love it.

Prep time: 30 minutes

Cook time: 3-4 hours

Ready in: 4 1/2 hours

Servings: 36 fruit leather rolls

Happy taste buds: Lots

Ingredients

6 cups pitted cherries

1/3 cup water

1/2 cup sugar

1 tablespoon lemon juice

Directions

1. Preheat oven to 170 degrees. Place cherries and water in a pot and bring to a boil, stirring occasionally. Simmer for 10 minutes then add sugar and lemon juice and simmer for 10 more minutes until the cherries have broken down.
2. Blend cherry mixture until smooth.
3. Evenly spread mixture onto three cookie sheets covered with parchment paper. Cook in oven for 3-4 hours.

