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Recipes from **Peaches and Other Juicy Fruits** by Olwen Woodier. Published by Storey Publishing, North Adams, MA. Copyright 2004. Reprinted with permission of the publisher. All rights reserved.

## Fruit Leather

Makes 3 large rolls

Make this with peaches, nectarines, apricots, or plumcots – whichever fruit your family loves and is in season. This makes a sweet snack and adds a lovely chewiness to salads, and grain dishes. Simply dice and sprinkle over, or stir into the dish.

- 4 pounds fully ripe fruit, pitted and sliced (about 8 cups)
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1. Preheat the oven to 150°F.
- 2. Puree the sliced fruit in a food processor or blender.
- 3. Place the pureed fruit in a large, heavy pan. Add the sugar and bring to a boil over medium heat. Stir until the sugar has dissolved, about 3 minutes. Remove from the heat and allow to cool until just barely warm.
- 4. Line three jelly-roll pans with wax paper and spread with the fruit mixture so that it is 1/8 to 1/4 inch thick and comes to within 1/2 inch of the edges.
- 5. Bake with the door propped slightly open (to allow the moisture to escape for about 3 hours. The fruit leather should be slightly sticky and pull away from the wax paper. (If not, leave it in the oven until it does start to pull away).
- 6. Lift up about 1 inch and start rolling it over in the wax paper. Place in a plastic bag or wrap in plastic. Store in the refrigerator for up to 1 month or in the freezer for up to 6 months.