



## JANINE'S FRUIT LEATHER - THERMIE AND FRIENDS TM 31



Total: 8h 10min  
Preparation: 10min



6 portion(s)



### Ingredients

750g fruit eg - apples, peaches,  
berries, plums or apricots  
1 banana  
1/2 lemon or lime juiced  
few drop stevia (optional) add  
only if not sweet enough and  
remember it get sweeter as it  
dries out

### Preparation

Add all ingredients to bowl and blitz 30 secs speed 9 (or until smooth)  
Spread mix thinly and evenly on baking paper or dehydrator sheet  
Dehydrate in Oven for 8-12 hrs at 80 degrees or  
place in dehydrator at 57 degrees 6-8 hrs

(time cooked depends on how thick it is spread - cook until no longer sticky to touch)

when slightly warm cut into strips and roll or keep flat until cool - if done properly fruit leather will store in pantry for a few months



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