

HOMEMADE *grape* FRUIT LEATHER



adapted from original recipe at grapesfromcalifornia.com

WHAT YOU'LL NEED:

- 1 bag (about 2 lbs) of HMC Farms grapes of any color, washed
 - 1-2 tbsp granulated sugar
 - 1 tbsp fresh lemon juice
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- blender (traditional or immersion)
 - spatula
 - measuring spoons
 - saucepan
 - large baking sheet with rim
 - parchment paper
 - scissors or knife*

*use adult supervision or assistance

Preheat oven to 200°F on convection or bake mode.

Place the grapes in blender or food processor and purée until smooth. Strain out excess juice if desired. TIP: if you have an immersion blender, try putting the grapes directly into the saucepan and blending to reduce dirty dishes!

Pour the grape purée into a small saucepan with the sugar and lemon juice and bring to a boil. Reduce to simmer for about 30-45 minutes, stirring often and scraping the sides, until the purée darkens a bit and turns glossy.

Line baking sheet with parchment paper. Pour purée onto the parchment and spread into an 1/8-inch thickness, leaving a 1-inch border of space around the edge. Bake 1.5-3 hours, until the purée is tacky and not quite dried in the center (rotate halfway through). Let stand at room temp until fruit leather peels easily from the tray.

Roll up the fruit leather and parchment, starting at the long end. Using scissors or a sharp knife, cut the fruit leather roll into 1-inch segments.

Store in a sealed container for up to a week at room temp, or 2-3 months in freezer.

