



STRAWBERRY FRUIT LEATHER



SERVES: PREP TIME: COOK TIME:
 8 | 10M | 6-8H

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

INGREDIENTS:

1 Jar Crofter's Organic Premium Strawberry Fruit Spread (Any flavor works!)

½ Cup Water

2-3 Tbsp Fresh Squeezed Lemon Juice

DIRECTIONS:

1. Preheat oven to 200°F. Combine all of the ingredients in a medium sized sauce pot and mix together. Bring it up to a gentle simmer constantly stirring until the fruit spread has thinned out.
2. Pour the fruit spread into a lined 9"x13" baking tray and place in the oven for 6-8 hours. Remove when the center is dry to the touch and then allow the fruit spread leather to completely cool.
3. When cool to the touch, cut the fruit leather into strips using scissors and then roll them up using your hands. Store in an airtight container in the fridge until ready to serve. Enjoy!