



Apple Leather in the Oven

From the **Lifecycles Project Society Community Cookbook, volume I**

 Yield: 25

 Serving Size: 1 piece

Ingredients

- 1 ¼ pound (3 ¼ cup or 810 ml) of chopped, peeled apples
- ¼–¾ cup (60–180 ml) sugar (depending on desired sweetness)
- 2 tbsp (30 ml) lemon juice

Method

Step 1

Preheat oven to 200°F.

Step 2

Combine fruit, sugar and lemon juice in a food processor or blender. Puree to a smooth consistency.

Step 3

Transfer mixture into a saucepan. Bring to a simmer and then reduce the heat to low. Stir frequently. Cook until the mixture is thick, about 30 minutes.

Step 4

Line a baking tray with a silicone mat, foil or parchment paper. Spread the apple mixture using a spatula. Try to get a thin, even layer. Bake 3–4 hours.

Step 5

Transfer baking tray to a cooling rack and let it cool for 30 minutes. If the underside of the leather is still moist, return in to the oven moist side up, for 20 minutes.

Step 6

Peel off and transfer the leather onto a cutting board lined with wax paper. Use scissors or a pizza cutter to cut long strips of leather with the wax paper. Roll them up and store them in zip bags or jars for up to a week.



- Wash hands before handling food, after handling raw foods, and after any activity that may contaminate hands.
- Use clean and sanitized equipment and utensils. Use gloves or tongs when handling food.
- Return all ingredients to refrigerated storage if preparation is delayed or interrupted.
- Hold cold items below 40°F or 4°C, and hot food items above 140°F or 60°C.