



# Master Food Preservers of Humboldt & Del Norte Counties Recipes

from *So Easy to Preserve*, Cooperative Extension The University of Georgia

---

## Strawberry Pineapple Fruit Leather

### Instructions

1. Select ripe or slightly overripe strawberries (if fresh), approximately 3 lbs. per batch—4 cups (will make approx. 3 trays)
2. Wash in cool water. Remove stems and cores and cut into chunks.
3. Frozen strawberries may be used instead. Defrost prior to using. When measuring, use mostly pulp, reserving juices for thinning mixture later as needed.
4. Measure approx. 1 cup of fresh pineapple chunks.
5. Add 2 tsp. of lemon juice.
6. Add ½ cup of honey, or to taste. Sweetener is optional.
7. Combine all ingredients and blend until smooth. Pour approx.
8. 1 very full cup of product onto the center of the silicone sheet or parchment paper. DO NOT use waxed paper or aluminum foil.
9. Tilt the tray until you have a large circle/square, approx. 1/8 inch thick with edges slightly thicker than the center. (Leather will dry more quickly on its edges.)
10. Dry at 135-140°F 8-12 hours or until dry, but times will vary greatly with ambient humidity. Leather may feel slightly tacky, but it should peel cleanly from the sheet. The bottom will be shiny, and it will be pliant with the texture of leather.
11. When done, roll into a roll with plastic wrap and let cool. Then roll in more plastic and/or place into an airtight container for storage.