Dehydrated Apple Products
Not for applesauce

- “perfect” looking slices are destined for the dehydrator
- I continue to fill the trays with the nicer looking slices
Learn your equipment

I have a 9 tray dehydrator

Tray 1, 2, 8, 9 run much cooler than 3,4,5,6,7

I will rotate trays so items in front also are in back

As my dehydrator clears out (food is ready to come out), I consolidate trays and move them around

As often as possible, I try to run the dehydrator full (all 9 trays full)
Keep track:

• When I have a full dehydrator and it’s not just one item, I like to keep track of what I have on the different trays.

• I do label my apples so I can decide if I want to use them again in subsequent years.

• Check the apples after 3 – 4 hours. A dehydrated apple no longer feels damp. It has a slight leathery feel to it.

• I also watch to see if I need to turn the heat down a bit. You’ll see in the next picture that some of the fruit looks a bit toasty. Some varieties do well with the heat that is called for in the recipe, some seem to do better at a lower temperature.

• I do also turn my product over. An offset spatula is my friend when I’m manipulating the fruit.
All dehydrated, what’s next?

- I take the dehydrated fruit out of the dehydrator and put it into a freezer bag. Label the bag (type of fruit and date).

- I let the fruit sit for a bit to make sure there is no condensation on the bag.

- I put the dehydrated fruit in the freezer for at least 48 hours to kill any larva or pests that might be on the fruit.

- Enjoy!
Apple Fruit Leather

Tools I use:
- Silicone mat for my dehydrator tray
- Off set spatula
- Applesauce
Ladle the applesauce on to the mat

Spread out in the size circle that you want

Keep the middle thinner, the outside edges a bit thicker

My dehydrator called for 130 degrees for 4 – 6 hours

I ran it for 3 hours, there was just a bit of tacky feel to the leather so I flipped it over and ran it for another hour

When it was done, I took a piece of plastic wrap, put the circle of fruit leather on it and started rolling it up.

Store in the freezer if keeping it for an extended period (they don’t usually last that long though)
Enjoy!