FRUIT LEATHER
*Cook up some fruit rolls that are as much fun to make as they are to eat!*

What You'll Need:
Fruit (such as plums, peaches, and apricots), peeler, knife, measuring cup, sugar, water, saucepan, plastic wrap, cookie sheets, oven

1. You can make your own fruit rolls! Be sure to have an adult help you with this project. Peel fresh fruit, cut up into small pieces, and put it in a measuring cup. For every quart of fruit, add one half cup of sugar and a half cup of water. Put the mixture into a saucepan and simmer on the stove until the fruit is soft and mashed up. Watch carefully to prevent scorching, and add more water as needed. Pour the cooked fruit into a blender and blend it into a thick puree.

2. Next, cut large squares of plastic wrap and lay them out on cookie sheets. Pour about 1/4 to 1/2 cup of fruit puree onto each square and spread it out into a thin layer. Put the cookie sheets in an oven heated to no more than 150°F, leaving the oven door slightly open. Allow the puree to dry until leathery. Don't overheat the oven or over-dry the leather, or else it will turn crisp!

3. When the leather is done, roll it up in its plastic wrap and store in a jar. Peel it from the plastic wrap when you're ready to eat it. Yum! Plums, apricots, and peaches seem to make the best homemade leather, but you can experiment with other fruits.