

Apple Cinnamon Fruit Leather

Ingredients

- 4 cups peeled and chopped apples
- ½ cup water
- 1 tbsp sugar
- 1 tsp cinnamon

Prep Time	Cook Time	Serves
25 minutes	2-3 hours	25

Procedure

1. Wash, peel, and chop apples. Place them in a saucepan with the water.
2. Bring to a simmer, then cover and cook for 10 minutes, or until soft.
3. Add sugar and cinnamon, and mash into a pulp. Cook for 2-3 more minutes and stir.
4. Remove mixture from heat and use a handheld blender to process until smooth.
5. Pour mixture onto a baking sheet lined with parchment paper. Spread mixture out as evenly as possible using a spatula.
6. Bake at 170°F for 2-3 hours or until it is somewhat firm and can hold its shape.

