



TIGGER'S BOINGY HOMEMADE FRUIT LEATHERS

Colorful, springy, sweet — no, not Tigger himself, but his yummy homemade fruit leathers!



Ingredients:

-  1 pound dried fruit, preferably pineapple, mango, papaya, or cantaloupe

Directions:

1. Line an 8x12-inch baking sheet with parchment paper.
 2. Roughly chop dried fruit and place in a small saucepan. Add water to cover fruit completely. Place over high heat and bring to a boil. Reduce heat and simmer for 3 minutes. Cover and remove from heat. Let sit for 1 hour.
 3. Drain softened fruit, putting aside $\frac{1}{2}$ cup of the cooking liquid.
 4. Place softened fruit in the work bowl of a food process or blender. Blend until mixture is a thick paste, scraping down sides of work bowl frequently. If mixture is too thick, add cooking liquid a teaspoon at a time until a paste forms.
 5. Spread fruit paste evenly into bottom of prepared baking sheet. Place several layers of paper towels over the top of fruit paste, pressing lightly to blot off excess moisture. Remove paper towels and place in an oven that has a pilot light. Let sit overnight, or up to 24 hours, until fruit paste is firm. It will be sticky to the touch.
 6. Cut into strips and store in an airtight container until ready to serve.
- * These delicious treats can also be made into small, lunch-sized candies by rolling the paste thicker and using varying shapes of cookie cutters.



Makes 6 to 8 servings.

REMINDER TO SELF: Ask parents if children have any food allergies!