

## DIY Dried Kiwi Slices: Naturally Sweet & Zesty Treat

Get ready to enjoy a sweet and tangy snack with these incredible



TEMP  
**140°F**

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**Recipe Card**

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**ChefManiac**

### INGREDIENTS

5-6 ripe kiwis

Optional: 1-2 teaspoons lemon juice (freshly squeezed)

### DIRECTIONS

1. Let's get these delicious : Homemade Dried Kiwi Slices drying!
2. Prepare the : Kiwis: Start by peeling the 5-6 ripe kiwis. Using a sharp knife or a mandoline (for consistency), slice them into even 1/4-inch thick rounds. This uniform thickness is important for them to dry at the same rate.
3. Add : Lemon Juice (Optional Zing & Color): If you want to add a little extra zing and help prevent browning, lightly brush both sides of the kiwi slices with lemon juice. Trust me, that touch of tang makes a difference and helps retain their vibrant green color!
4. Arrange : Slices: Lay the kiwi slices out on a dehydrator tray or a baking sheet lined with parchment paper. Make sure to leave a little space between each piece to allow for proper air circulation during drying. Do not overlap them.
5. Dehydrator : Method (Option 1): If you're using a food dehydrator, set it to 135°F (57°C). Let those delicious slices dry for about 4-6 hours. Check them periodically. The drying time can vary depending on the thickness of your slices, the humidity in your environment, and your dehydrator model. Continue drying until they're perfectly dried - chewy and pliable but free of any moisture when pressed.
6. Oven : Drying Method (Option 2): If using an oven, preheat it to its lowest setting (ideally around 140°F to 170°F, or as low as your oven goes). Place your baking sheet with the kiwi slices in the oven. It's crucial to prop the oven door open a little (you can use a wooden spoon) to allow moisture to escape and air to circulate, preventing the kiwis from just

baking.

7. Dry in : Oven: Dry for approximately 4-6 hours, flipping the slices halfway through (after 2-3 hours) to ensure they dry evenly on both sides. Continue drying until they are chewy and free of moisture when pressed. Again, drying times vary.
8. Cool & : Store: Once the dried kiwi slices feel perfectly chewy and are free of moisture, remove them from the dehydrator or oven. Allow them to cool completely at room temperature on the rack/sheet before storing. Once fully cooled, store your dried kiwi slices in an airtight container in a cool, dry place.
9. Enjoy your sweet and tangy homemade dried kiwi slices!

## SWAPS & NOTES

They should yield slightly to gentle pressure.

Green kiwis are standard, but golden kiwis can also be dried.

Lemon Juice (Optional): This helps prevent the kiwi slices from browning during the drying process, maintaining their vibrant green color, and adds a touch of extra tang.

Don't use too much, just a light brush.

## TIPS FOR SUCCESS

Even Slices are Key: Uniform thickness ensures that all slices dry at the same rate.

Pat Dry (Initial): Even before adding lemon juice, ensure the kiwis are reasonably dry after peeling.

Lemon Juice for Color (and Taste): Don't skip the lemon juice if you want vibrant green dried kiwis that aren't brown.

Air Circulation: Whether using a dehydrator or oven, proper airflow is vital to prevent steaming and encourage even drying.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/diy-dried-kiwi-slices-naturally-sweet-zesty-treat/>