

How to Make Kool-Aid Fruit Roll-Ups at Home - Sweet, Chewy, and Colorful

If you're ready to make your own fruit roll-ups, let's get started.



TEMP
170°F

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ChefManiac

INGREDIENTS

- 1 cup Kool-Aid powder (any flavor)
- 1 cup water
- 2 tablespoons corn syrup
- 1 cup applesauce

DIRECTIONS

1. Mix the Ingredients: In a mixing bowl, combine the Kool-Aid powder and water. Stir until the powder is fully dissolved.
2. Add the Corn Syrup: Stir in the corn syrup, making sure it blends smoothly into the mixture. This helps create the chewy texture that fruit roll-ups are known for.
3. Combine with Applesauce: Add the applesauce to the Kool-Aid mixture and stir until completely smooth. Applesauce gives the roll-ups a naturally sweet and flexible texture.
4. Prepare the Baking Sheet: Line a large baking sheet with parchment paper or a silicone baking mat. This prevents sticking and makes it easier to remove the roll-ups once they are dried.
5. Spread the Mixture Evenly: Pour the mixture onto the lined baking sheet. Use a spatula to spread it into a thin, even layer. If some areas are thicker than others, they may take longer to dry.
6. Dry the Roll-Ups: There are two ways to dry the fruit roll-ups:
7. Oven method: Preheat the oven to 170°F (75°C). Place the baking sheet inside and let the mixture dry for six to eight hours, or until it is firm and no longer sticky.
8. Dehydrator method: Set the dehydrator to 135°F (57°C) and let it run for four to six hours.
9. Check the mixture every hour after the four-hour mark to ensure it does not over-dry.
10. Cut into Strips: Once fully dried, carefully peel the fruit roll-up sheet off the parchment paper and place

it on a clean surface. Use kitchen scissors or a sharp knife to cut it into strips.

11. Roll and Store: Roll up each strip and store them in an airtight container. They will stay fresh for up to two weeks.

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

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