

Skittles Flavored Fruit Roll-Ups - A Homemade, Colorful Treat!

Skittles Flavored Fruit Roll-Ups: A Colorful Blast of Flavor!



TIME
10 min

TEMP
170°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cups of fruit puree (strawberries, mangoes, or mixed fruits)

1/2 cup sugar (adjust to taste)

1 tablespoon lemon juice

1 packet unflavored gelatin (optional, for extra firmness)

1/4 cup crushed Skittles (for flavor infusion, optional)

How to Make Skittles Flavored Fruit Roll-Ups:

1. Prepare the Fruit:

In a blender, puree your chosen fruit until smooth and lump-free.

If using mixed fruits, ensure they are ripe and sweet for the best flavor.

2. Sweeten the Puree:

Pour the fruit puree into a saucepan.

Stir in sugar and lemon juice to enhance the flavor.

3. Heat the Mixture:

Place the saucepan over medium heat.

Stir continuously until the sugar dissolves and the puree is warm (but not boiling).

4. Add Gelatin (Optional for Firmer Texture):

If you want a chewier roll-up, sprinkle unflavored gelatin over the warm mixture.

Stir until the gelatin is fully dissolved.

5. Flavor with Skittles:

Crush a handful of Skittles and mix them into the fruit puree.

Stir well to distribute the candy-infused flavor evenly.

6. Spread the Mixture:

Pour the warm fruit mixture onto a lined baking sheet or silicone mat.

Spread it evenly to about 1/8 inch thick using a spatula.

7. Dry the Roll-Ups:

Place the baking sheet in a warm, dry area or in a low oven at 170°F (75°C).

Let it dry for 6-8 hours, or until the mixture is fully set and no longer sticky.

8. Cut & Roll:

Once dry, peel the fruit sheet off the mat.

Cut into thin strips, then roll them up for that classic fruit roll-up look!

Store in an airtight container to keep fresh.

Pro Tips for Perfect Fruit Roll-Ups:

Fun Variations to Try:

What to Serve with Skittles Fruit Roll-Ups:

Yogurt - Roll them up and dip into Greek yogurt for a tasty snack.

DIRECTIONS

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2. If using mixed fruits, ensure they are ripe and sweet for the best flavor.
3. Sweeten the Puree: Pour the fruit puree into a saucepan.
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5. Heat the Mixture: Place the saucepan over medium heat.
6. Stir continuously until the sugar dissolves and the puree is warm (but not boiling).
7. Add Gelatin (Optional for Firmer Texture): If you want a chewier roll-up, sprinkle unflavored gelatin over the warm mixture.
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11. Spread the Mixture: Pour the warm fruit mixture onto a lined baking sheet or silicone mat.
12. Spread it evenly to about 1/8 inch thick using a spatula.
13. Dry the Roll-Ups: Place the baking sheet in a warm, dry area or in a low oven at 170°F (75°C).
14. Let it dry for 6-8 hours, or until the mixture is fully set and no longer sticky.
15. Cut & Roll: Once dry, peel the fruit sheet off the mat.
16. Cut into thin strips, then roll them up for that classic fruit roll-up look!

17. Store in an airtight container to keep fresh.
18. Pro Tips for Perfect Fruit Roll-Ups: ? Use Ripe Fruit - The sweeter the fruit, the better the flavor! ? Adjust Sugar - Taste your puree before drying; some fruits may not need extra sugar. ? For Extra Color - Use different Skittles flavors to create rainbow fruit roll-ups! ? Drying Time May Vary - Humidity can affect drying, so check for doneness every few hours. ? Store Properly - Keep roll-ups in an airtight container for up to 2 weeks.
19. Fun Variations to Try: ? Tropical Fruit Roll-Ups - Use a mix of mango, pineapple, and passion fruit. ? Berry Blast Roll-Ups - Blend strawberries, raspberries, and blueberries for a tangy kick. ? Sour Skittles Roll-Ups - Crush Sour Skittles for a tart, candy-flavored treat. ? Chocolate-Dipped Roll-Ups - Dip the dried fruit strips in melted dark chocolate!
20. What to Serve with Skittles Fruit Roll-Ups: These fruity, chewy treats are perfect on their own, but you can also pair them with:
21. Yogurt - Roll them up and dip into Greek yogurt for a tasty snack.
22. Ice : Cream - Chop them into bits and sprinkle over vanilla ice cream.
23. Trail : Mix - Mix with nuts, dried fruits, and chocolate chips.
24. Lunchboxes - A fun addition to school lunches or road trip snacks!
25. FAQs About Skittles Flavored Fruit Roll-Ups: Q: Can I make these without Skittles? A: Absolutely! The Skittles add a fun candy flavor, but the roll-ups are delicious with just fruit, sugar, and lemon juice.

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

Original recipe: <https://chefmaniac.com/skittles-flavored-fruit-roll-ups-a-homemade-colorful-treat/>