

Homemade Rainbow Candy Fruit Leather - A Chewy & Colorful Snack!

Rainbow Candy Fruit Leather: A Sweet, Colorful Treat!



TIME
10 min

TEMP
170°F

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Recipe Card

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INGREDIENTS

2 cups fruit puree (choose from strawberries, mangoes, blueberries, or mixed fruits)

1/2 cup sugar (adjust to taste)

1 tablespoon lemon juice

How to Make Rainbow Candy Fruit Leather:

1. Blend the Fruit:

Place your chosen fruits into a blender or food processor.

Blend until smooth and lump-free.

If needed, strain the mixture through a fine-mesh sieve for extra smoothness.

2. Sweeten the Puree:

Pour the fruit puree into a saucepan.

Stir in sugar and lemon juice (adjust sweetness based on the fruit used).

3. Heat the Mixture:

Cook over medium heat, stirring occasionally, until the sugar fully dissolves and the mixture thickens slightly (about 5-7 minutes).

Be careful not to boil-just warm it enough to dissolve the sugar.

4. Spread the Mixture:

Line a baking sheet with parchment paper or a silicone baking mat.

Pour the fruit mixture onto the lined baking sheet.

Spread it evenly using a spatula, keeping it about 1/8-inch thick.

5. Dry the Fruit Leather:

Set your oven to 170°F (77°C) (or the lowest setting).

Place the baking sheet in the oven and let it slowly dry for 6-8 hours.

The fruit leather is done when it feels dry to the touch and is no longer sticky.

6. Cut & Roll:

Let the fruit leather cool completely before peeling it off the parchment paper.

Cut into long strips using scissors or a sharp knife.

Roll them up and store in an airtight container.

Pro Tips for the Best Fruit Leather:

Fun Variations to Try:

What to Serve with Rainbow Fruit Leather:

Greek yogurt - Wrap around a spoonful for a fruity yogurt bite.

Granola & nuts - Add to trail mix for a fun, chewy addition.

Smoothies - Blend pieces into a smoothie for extra fruity flavor.

Ice Cream Topping - Chop up and sprinkle over vanilla or sorbet.

FAQs About Homemade Fruit Leather:

A Fun, Fruity Snack for Everyone!:

DIRECTIONS

1. Blend the Fruit: Place your chosen fruits into a blender or food processor.
2. Blend until smooth and lump-free.
3. If needed, strain the mixture through a fine-mesh sieve for extra smoothness.
4. Sweeten the Puree: Pour the fruit puree into a saucepan.
5. Stir in sugar and lemon juice (adjust sweetness based on the fruit used).
6. Heat the Mixture: Cook over medium heat, stirring occasionally, until the sugar fully dissolves and the mixture thickens slightly (about 5-7 minutes).
7. Be careful not to boil-just warm it enough to dissolve the sugar.
8. Spread the Mixture: Line a baking sheet with parchment paper or a silicone baking mat.
9. Pour the fruit mixture onto the lined baking sheet.
10. Spread it evenly using a spatula, keeping it about 1/8-inch thick.
11. ? For the rainbow effect: Spread each fruit puree in separate horizontal sections to create a rainbow stripe pattern.
12. Dry the Fruit Leather: Set your oven to 170°F (77°C) (or the lowest setting).
13. Place the baking sheet in the oven and let it slowly dry for 6-8 hours.
14. The fruit leather is done when it feels dry to the touch and is no longer sticky.
15. Cut & Roll: Let the fruit leather cool completely before peeling it off the parchment paper.

16. Cut into long strips using scissors or a sharp knife.
17. Roll them up and store in an airtight container.
18. Pro Tips for the Best Fruit Leather: ? Use Ripe Fruit - The riper the fruit, the sweeter the leather! ? Keep It Even - Spread the puree as evenly as possible to prevent thin spots that dry too quickly. ? Experiment with Flavors - Try mixing different fruits for new flavors! ? For a Chewier Texture - Let the fruit leather dry a little less for a softer chew. ? Store Properly - Keep fruit leather in an airtight container for up to 2 weeks or freeze for up to 3 months.
19. Fun Variations to Try: ? Sweet & Spicy Fruit Leather - Add a pinch of cayenne or Tajín for a spicy twist! ? Honey-Sweetened Leather - Swap sugar for honey or agave for a natural sweetness. ? Chocolate-Dipped Leather - Drizzle melted dark chocolate over the dried leather. ? Citrus Burst - Add grated lemon or lime zest for an extra zing!
20. What to Serve with Rainbow Fruit Leather: These chewy treats are delicious on their own, but pair them with:
21. Greek yogurt - Wrap around a spoonful for a fruity yogurt bite.
22. Granola & nuts - Add to trail mix for a fun, chewy addition.
23. Smoothies - Blend pieces into a smoothie for extra fruity flavor.
24. Ice : Cream Topping - Chop up and sprinkle over vanilla or sorbet.
25. FAQs About Homemade Fruit Leather: Q: Can I make this without sugar? A: Yes! If your fruit is naturally sweet, you can skip the sugar or use honey or maple syrup instead.

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

Original recipe: <https://chefmaniac.com/homemade-rainbow-candy-fruit-leather-a-chewy-colorful-snack/>