

Homemade Kool-Aid Fruit Roll-Ups - A Fun & Fruity Snack!

Tasty Homemade Kool-Aid Fruit Roll-Ups: A Fun & Flavorful Snack!



TIME
5 min

TEMP
150°F

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Recipe Card

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INGREDIENTS

1 cup fruit puree (strawberries, mangoes, peaches, or mixed fruit)

1/4 cup sugar (adjust based on fruit sweetness)

1 packet Kool-Aid powder (your favorite flavor)

1 tablespoon lemon juice (for freshness & balance)

How to Make Kool-Aid Fruit Roll-Ups:

1. Blend the Fruit:

In a blender or food processor, blend fresh or frozen fruit until smooth.

Strain if needed for a smoother texture.

2. Mix in the Flavor:

In a bowl, mix together: Fruit puree? Sugar?

Kool-Aid powder? Lemon juice

Stir until everything is well combined.

3. Spread on a Baking Sheet:

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

Pour the fruit mixture onto the sheet and spread evenly to about 1/8-inch thick.

4. Dry the Fruit Mixture:

Set your oven to the lowest temperature (around 150°F or 65°C).

Place the baking sheet in the oven and leave the door slightly open to allow moisture to escape.

Let it dry for 4-6 hours, or until the fruit leather is dry but still flexible.

5. Check for Doneness:

The fruit leather should feel dry to the touch but not brittle.

If it's still wet in some spots, let it dry longer.

6. Cut & Roll:

Once completely cooled, peel off the parchment paper.

Use a sharp knife or scissors to cut into strips.

Roll them up into tight spirals.

7. Store & Enjoy!:

Keep the fruit roll-ups in an airtight container at room temperature for up to 1 week.

For longer storage, refrigerate for up to 3 weeks, or freeze for up to 3 months.

Pro Tips for the Best Homemade Fruit Roll-Ups:

Fun Variations to Try:

What to Serve with Kool-Aid Fruit Roll-Ups:

FAQs About Homemade Kool-Aid Fruit Roll-Ups:

A Fun, Fruity Snack for All Ages!:

DIRECTIONS

1. **Blend the Fruit:** In a blender or food processor, blend fresh or frozen fruit until smooth.
2. **Strain if needed** for a smoother texture.
3. **Mix in the Flavor:** In a bowl, mix together: Fruit puree? Sugar? Kool-Aid powder? Lemon juice
4. **Stir until everything is well combined.**
5. **Spread on a Baking Sheet:** Line a baking sheet with parchment paper or a silicone mat.
6. **Pour the fruit mixture onto the sheet and spread evenly to about 1/8-inch thick.**
7. **Dry the Fruit Mixture:** Set your oven to the lowest temperature (around 150°F or 65°C).
8. **Place the baking sheet in the oven and leave the door slightly open to allow moisture to escape.**
9. **Let it dry for 4-6 hours, or until the fruit leather is dry but still flexible.**
10. **Check for Doneness:** The fruit leather should feel dry to the touch but not brittle.
11. **If it's still wet in some spots, let it dry longer.**
12. **Cut & Roll:** Once completely cooled, peel off the parchment paper.
13. **Use a sharp knife or scissors to cut into strips.**
14. **Roll them up into tight spirals.**
15. **Store & Enjoy!:** Keep the fruit roll-ups in an airtight container at room temperature for up to 1 week.
16. **For longer storage, refrigerate for up to 3 weeks, or freeze for up to 3 months.**
17. **Pro Tips for the Best Homemade Fruit Roll-Ups:** ? Use Ripe Fruit - The riper the fruit, the sweeter the roll-ups! ? Spread Evenly - A thin, even layer helps

everything dry at the same rate.? Don't Rush the Drying Process - Low and slow is the key!?. Want More Tartness? - Add extra lemon juice for a tangy twist.?. Make It Sugar-Free - Swap sugar for honey, maple syrup, or leave it out if the fruit is naturally sweet enough.

18. Fun Variations to Try: ? Green Apple Roll-Ups - Use green apples & Lemon-Lime Kool-Aid for a sour candy effect.?. Rainbow Swirl Roll-Ups - Use multiple Kool-Aid flavors to create colorful strips!?. Spicy Mango Fruit Leather - Add a dash of Tajin or cayenne pepper for a sweet-heat combo.?. Chocolate-Dipped Roll-Ups - Dip the ends in melted white or dark chocolate for an extra treat!
19. What to Serve with Kool-Aid Fruit Roll-Ups: These fruity, chewy treats are perfect on their own, but pair them with:
20. ? Vanilla Ice Cream - A delicious contrast of creamy and chewy textures.?. Yogurt or Pudding - Roll them up and dip for a fun snack!?. Trail Mix - Mix with nuts, dried fruit, and granola for a healthy energy boost.?. Frozen for a Chilled Treat - Stick them in the freezer for a cool, chewy candy-like texture.
21. FAQs About Homemade Kool-Aid Fruit Roll-Ups: Q: Can I use frozen fruit?
22. A: Yes! Just thaw completely and drain excess liquid before blending.
23. Q: How do I know when my fruit leather is done?A: It should feel dry but flexible-not sticky, but not brittle either.
24. Q: Can I make these without an oven?A: Yes! Use a dehydrator at 135°F (57°C) for 6-8 hours until fully dried.
25. Q: Can I use sugar substitutes?A: Absolutely! Try monk fruit sweetener, stevia, or honey as an alternative.

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

Original recipe: <https://chefmaniac.com/homemade-kool-aid-fruit-roll-ups-a-fun-fruity-snack/>