



MARYJANE'S CHILLOVER PLUM LEATHER

PREP TIME: 15 MINUTES

COOK TIME: 10 MINUTES

MAKES: 16 5"X5" ROLLS



- 6 cups plums, fully ripe or overripe, pitted
- ½ cup sugar
- 1 t MaryJane's ChillOver Powder
- 4 Teflon sheets**

In a large saucepan, combine plums and sugar. Over medium-high heat, bring just to a slow boil, then add ChillOver Powder slowly and evenly to prevent lumps. Turn heat down to medium and cook for exactly 3 minutes; stirring constantly. Remove from heat and let cool for about 10 minutes. Pour into a blender or food processor and blend until smooth. Pour back into the saucepan and refrigerate about 1 hour. Meanwhile, cut the Teflon sheets to fit your dehydrator trays. Spoon mixture onto Teflon sheets and spread evenly with a spatula until about an 1/8" thick. On the lowest setting, dehydrate for about 2 days, rotating the trays every 8 hours or so. The fruit leather is done when it is no longer tacky to the touch.



**Teflon sheets work well for fruit leather because the leather peels off them very easily and you can use them over and over again. We bought our dehydrators and Teflon sheets at www.dryit.com.

Click here to buy our ChillOver Powder.