



# Fruit Leather (Plum & Apple)

*adapted from The River Cottage Preserves Handbook by Pam Corbin; makes about two 10"x12" sheets*

- 1 pound, 2 ounces ripe Italian plums
- 1 pound, 2 ounces peeled, cored and chopped cooking apples
- juice of 1 lemon
- 7 tablespoons raw honey
- 1/2 teaspoons ground cinnamon
- 1/4 teaspoon ground cardamom (or more, to taste)
- pinch sea salt

Add the honey and mix well. Divide the puree between two baking sheets. Tilt the sheets or use a rubber spatula to lightly spread the puree until it covers each sheet in a thin, even layer that stops about an inch from the edge. Place in the oven and bake until the fruit puree is completely dry but not brittle and peels easily off the parchment; this could take anywhere from 4 to 12 hours, so check frequently to monitor the texture. Roll up the leather in parchment or waxed paper and store in an airtight container. Use within 6 months.