

Mango Leather

4 cups mango purée (from about 4 large, unripe mangoes)

1 cup clover honey or to taste

½ teaspoon ground cinnamon

¼ teaspoon ground nutmeg

¼ teaspoon ground cloves

Chop mangoes into chunks. Purée in blender until smooth. Pass purée through a food mill or sieve discard any coarse fiber extracted. Add honey and spices to the purée and mix thoroughly.

Lightly spray two fruit roll tray liners from an electric dehydrator with vegetable oil cooking spray. Spread mango mixture evenly to ¼-inch thickness on the trays.

Position fruit roll liners on dryer trays and place in dehydrator. Dry continuously for about 10 hours. *Maintain dehydrator air temperature steadily at 140°F.* Remove trays from dehydrator when purée is dry, with no sticky areas (about 10 hours).

Test for dryness by touching gently in several places near center of leather; no indentation should be evident.

Peel leather from trays while still warm. Leave the second tray on the dehydrator while you peel the first leather, or re-warm leathers slightly in the dehydrator if they cool too much prior to peeling.

Store fruit rolls in freezer-quality zippered plastic bags or airtight plastic container for short-term storage, up to about 1 month. Leathers should be stored in a cool, dark, dry place. For longer storage up to 1 year, place tightly wrapped rolls in the freezer.

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