



A blog by California Giant Berry Farms



Prep Time

30 Mins



Total Time

6 Hours 30
Mins



Servings

6



Calories
per serving

84

Strawberry Fruit Roll-Ups

Ingredients

2 lbs. (about four cups) California Giant strawberries, stems removed, halved

4 – 6 tablespoons honey (more or less depending on your preferred sweetness)

Instructions

Preheat oven to 200 degrees Fahrenheit.

In a large pan over low-medium heat, sauté strawberries and honey until berries begin to breakdown. Transfer mixture to a food processor and blend until smooth.

Line a rimmed baking sheet with parchment paper. Pour mixture onto baking sheet, using a rubber spatula to smooth into a thin layer.

Place baking sheet in oven for 4-6 hours, until mixture is dry, but not crisp. Let sit for at least four more hours (remember, patience is key!).

When you can peel the strawberry mixture off the parchment paper without it tearing, it is ready! Cut parchment paper into strips and roll.

