

Homemade Fruit Rolls

Ingredients:

- 2 cups Ceres Secrets of the Valley fruit juice
- 3 cups mixed berries
- 1 tsp lemon juice

Directions:

1. Simmer 2 cups of Ceres Secrets of the Valley juice for 15 minutes
2. Blend 3 cups berries together with 1 tsp fresh lemon juice.
3. Add the juice reduction to the blended mixture, blend until smooth.
4. Strain the mixture to remove any lumps.
5. Pour the mixture onto a tray lined with baking paper, spread it out evenly.
6. Bake at 75°C for 3 1/2 – 4 hours.
7. Cut the fruit rolls into strips with the baking paper still attached.
8. Roll up the strips and keep them in place with a string.
9. ENJOY!