

# ♥ Homemade Fruit Rollups ♥

This delicious treat will have you and the entire family happy! This is the perfect snack for when you're on the go or just looking for an afternoon snack. These homemade fruit rollups are sure to hit the spot!

## Ingredients

- 8oz of trimmed strawberries
- 3tbsp sugar (optional)
- 1tbsp freshly squeezed lemon juice



## Instructions

1. Place your strawberries in a food processor or blender and mix until smooth. Make sure there are no chunks in the mixture.
2. Transfer the puree into a cooking pan. Add lemon juice and sugar. Turn the heat to medium-high and stir constantly for about 10 minutes until you get a jam-like consistency.
3. Preheat the oven to 170 degrees F
4. Spread the strawberries onto a baking sheet with parchment paper. Spread evenly into a rectangular shape about 1/4 inch thick.
5. Bake for about 3 to 4 hours or until it no longer feels sticky, just slightly tacky.
6. Remove from the oven and let it cool completely. Cut into strips and roll them up for your own homemade fruit roll-ups! Enjoy!