

### **Mango Lime Fruit Leather**

- 2 large ripe mangos, peeled and cut into cubes
- Zest and juice of 2 limes
- ½ cup 100% white grape juice



Preheat oven to 200 degrees. Place a sheet of parchment paper in a baking sheet. Spray with canola oil.

Place all the ingredients in a food processor or good blender and pulse until smooth.

Spread the mixture evenly over the parchment paper and bake for 1-3 hours, or until the fruit leather is dry. The cooking time will vary depending on how thick you spread the mixture and how much water is in the fruit. Allow to cool completely.

Cut into even portions with clean kitchen scissors and serve.