

Universal candy-style rollup base

FOOD-022 / REV A / 2026.09.01

Use a smooth fruit base for a sweeter chewy leather, understanding that different fruit and sugar levels dry differently.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

GOAL

Run the first test described in this guide and record the result for universal candy-style rollup base.

A RECIPE TO MAKE / ADDED TO THIS RECORD

A full applesauce method and a measured 1.5-cup root-beer bowl complete the recorded six-bowl project; the six proposed flavor identities are explicitly new.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

APPLESAUCE FRUIT LEATHER WITH SIX FLAVOR OPTIONS

New matching flavor plan based on the FOOD-019/FOOD-022 applesauce concept, with drying guidance checked against NCHFP. The six proposed flavor choices and conservative refrigerated keeping period are newly composed, not recovered or kitchen-tested.

YIELD	1 sheet, about 8 strips
PREP / WAIT	10 minutes
COOK	Approximately 6-10 hours at 140°F

RECIPE INGREDIENTS

- 2 cups smooth unsweetened applesauce
- 1 tbsp honey, optional
- 1/8 tsp regular-strength food-grade vanilla extract for the default flavor

RECIPE METHOD

1. Mix the applesauce, optional honey and vanilla. For a different flavor, substitute one of the measured options in the notes; do not add all six to one bowl.
2. Spread 1/8 inch thick on a dehydrator fruit-leather sheet, using a second tray if needed.
3. Dry at 140°F for about 6-10 hours, until the center leaves no indentation and both sides are leathery without wet pockets. If the bottom is damp, peel when firm enough, turn onto a compatible liner and continue drying.
4. Peel while pliable, cut into strips and roll with parchment. Cool completely before sealing.

RECIPE NOTES & STORAGE

- Six proposed flavors per 2-cup bowl: vanilla, 1/8 tsp vanilla extract; orange, 1/8 tsp orange extract; almond, 1/8 tsp almond extract; lemon, 1 tsp finely grated zest plus 2 tsp juice; lime, 1 tsp finely grated zest plus 2 tsp juice; root beer, 1/8 tsp regular-strength food-grade root-beer extract. Use a smaller dose if a concentrated flavoring label requires it.
- For the historical six-bowl size, make five 2-cup bowls and one 1.5-cup root-beer bowl. The separate root-beer recipe gives that smaller bowl exactly. These proposed flavor choices are not recovered original flavor identities.
- Use manufacturer-approved liners and keep required air passages open. Store airtight in the refrigerator and use within 1 week for this untested flavor variation, or freeze up to 2 months.

RECIPE BASIS & REFERENCES

FOOD-019 six-bowl concept

<https://u225x.com/record/FOOD-019>

NCHFP fruit-leather drying guidance

<https://nchfp.uga.edu/how/dry/recipes/fruit-leathers/>

SMALL-BATCH ROOT-BEER APPLESAUCE LEATHER

New matching 1.5-cup recipe, adapted from FOOD-019/FOOD-020 with a conservative starting flavor dose. The exact original extract brand and concentration were not recovered.

YIELD 1 small sheet, about 6 strips

PREP / WAIT 10 minutes

COOK

Approximately 6-10 hours at 140°F

RECIPE INGREDIENTS

- 1 1/2 cups smooth unsweetened applesauce
- 2 tsp honey, optional
- 1/16 tsp regular-strength food-grade root-beer extract, plus up to another 1/16 tsp if desired

RECIPE METHOD

1. Stir applesauce with optional honey and 1/16 tsp extract. Taste and add the remaining measured extract if needed; concentrated flavoring must stay within its label dose.
2. Spread 1/8 inch thick on an approved fruit-leather liner. Dry at 140°F for about 6-10 hours, until the center is firm and the underside has no damp spots.
3. Peel while pliable, cut into strips, roll with parchment and cool fully before sealing.

RECIPE NOTES & STORAGE

- This small bowl matches the 1.5-cup project note. Flavoring strengths vary, so the earlier “up to 1.5 tsp” is not a universal dose.
- Refrigerate airtight and use within 1 week, or freeze up to 2 months. This flavored variation has no validated room-temperature shelf life.

RECIPE BASIS & REFERENCES

FOOD-020 root-beer project

<https://u225x.com/record/FOOD-020>

NCHFP fruit-leather drying guidance

<https://nchfp.uga.edu/how/dry/recipes/fruit-leathers/>

ORIGINAL RECORD / RETAINED NOTES

SOURCE STATE

New recipe or technique reference; not a recovered exact recipe

INGREDIENTS

- Exact quantities were not preserved in the manifest entry; add the recovered batch sheet when available.

METHOD / STEPS

1. Start with 2 cups smooth applesauce or fruit purée. Add 1 tablespoon sugar, taste, and add up to another tablespoon if desired.
2. Add food-grade flavoring only within its label directions, keeping the batch small when testing a new flavor.
3. Spread consistently about 1/8 inch thick and dehydrate around 140°F.
4. Check the center as well as the edges, cool and package only when the sheet is evenly leathery.

THINGS TO WATCH FOR

This is a fruit-leather framework, not a universal shelf-stable candy formula. Heavy sugar, syrup or gelatin additions need separate tests and should not inherit this drying time.

FIRST TEST / WHAT TO RECORD

The trial produces a peelable sheet; record fruit, added sugar, thickness and actual drying time.

RESULT / WHERE THIS STANDS

The trial produces a peelable sheet; record fruit, added sugar, thickness and actual drying time.

TROUBLESHOOTING

- This is a fruit-leather framework, not a universal shelf-stable candy formula. Heavy sugar, syrup or gelatin additions need separate tests and should not inherit this drying time.

SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.

SPECIFICATION

TYPE	Kitchen / recipe
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SOURCE	Recovered notes and content manifest
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VALIDATION	Next test should record batch, temperature, time, and result
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FOCUS	Thickness, drying time, peel, roll, and storage
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DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

REFERENCE NOTES

NCHFP fruit-leather guidance (<https://nchfp.uga.edu/how/dry/recipes/fruit-leathers/>).

HOW-TO SOURCES

NCHFP fruit-leather guidance

<https://nchfp.uga.edu/how/dry/recipes/fruit-leathers/>

RELEASED MATERIAL / SOURCE LINKS

food-022-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-022-public-summary.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/FOOD-022>