

Silicone mat, parchment flip, and dehydration workflow

FOOD-023 / REV A / 2026.09.01

Use an appropriate nonstick liner, then expose the underside only after the leather is strong enough to handle.

STATUS	Starting Point
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / STARTING POINT
CATEGORY	Cooking
RECORD TYPE	recipe

GOAL

Run the first test described in this guide and record the result for silicone mat, parchment flip, and dehydration workflow.

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. Confirm the silicone mat or parchment is rated for the dehydrator temperature and does not block required airflow.
2. Spread the purée evenly and dry until it can peel in one piece without smearing.
3. If the underside remains damp, invert onto suitable parchment or a compatible tray, remove the original liner and continue drying.
4. Cool and inspect both sides before rolling and packaging.

THINGS TO WATCH FOR

Do not use wax paper. Peeling too early tears the sheet; overdrying thin edges makes them brittle. Tray liners can extend drying time.

FIRST TEST / WHAT TO RECORD

Both sides are leathery, the center is not wet and no liner material adheres to the food.

RESULT / WHERE THIS STANDS

Both sides are leathery, the center is not wet and no liner material adheres to the food.

TROUBLESHOOTING

- Do not use wax paper. Peeling too early tears the sheet; overdrying thin edges makes them brittle. Tray liners can extend 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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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-023-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-023-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-023>