

Blackberry swirly whirly

What you need

500g blackberries
500g apples
150g honey
Juice from 1 lemon
2 baking trays lined with
greaseproof paper



How to make

Peel, core and chop the apples, then put them in a saucepan with the blackberries and lemon juice and simmer gently over a low heat until it's all soft and pulpy.

Push the fruit through a sieve to create a smooth puree, then add the honey and stir really well.

Divide the mixture between the two baking trays spreading it thinly and evenly.

Cook in the oven at about 60°C, or on the lowest setting, until the fruit has dried out and can be pulled off the trays easily (this can take a loooooong time, hours and hours! But don't forget it's there :O)

Cut into strips and roll up into swirly whirly. Eat straight away or store them in an air-tight container for later, yum!

Great for a snack on a woodland adventure :O)

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naturedetectives@woodlandtrust.org.uk



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