

Oven Dried Strawberries

Everyone in my family loves strawberries. We are fortunate to live less than 10 minutes from a local u-pick farm that doesn't use any **pesticides on their berries**, so we go strawberry picking at least a couple times a season... which means during April and May we are swimming in strawberries. Aside from adding anything we can with them (**granola**, **pancakes**, desserts), we like to dry strawberries for school snacks and trail mix.

I don't have a food dehydrator (unlike my mom - who taught me how to dry strawberries decades ago - and still keeps our family supplied with most of our dried strawberries), but my oven has a dehydrate setting. Don't worry if your oven doesn't - just a low temp and some patience is all it takes to create this delicious snack! Oh, and your kitchen will smell amazing...

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*Note: Unless I can find pesticide-free berries from a local farm, I choose to purchase organic strawberries. Read more on **pesticides and produce**.



3. Slice strawberries into 1/8 inch thickness



4. Arrange on parchment paper



6. Flip strawberries over so and
bake for another hour or so until
fully dehydrated

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