Ingredients\n

Cherries\n

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Instructions\n

First start off with washing the cherries.\n

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Place your cherries to dry on a tea towel for a while before adding it to your dehydrator or oven.\n

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Pull off any stems and remove any bad cherries.\n

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Pit the cherries, you can buy a cherry pitter online at amazon for 7 dollars. \n

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Cut cherries in half or quarters.\n

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Add cherries to the dehydrator trays. Try and make sure they are not touching one another.\n

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Dry Cherries in the food dehydrator at 135 degrees Fahrenheit for 12-36 hours.\n

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You can rotate trays to try and speed up the process slightly.\n

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Condition the cherries by placing them into a jar filling 2/3 of the way. \n

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Shake every day for at least 7 to 10 days.\n

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If you see and condensation you need to dehydrate them more, so they do not mold.\n

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Store them in a airtight sealing canning jar or a airtight container.\n

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