**Ingredients\n**

**Plums\n**

**Paring Knife\n**

**Dehydrator or Oven\n**

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**Instructions\n**

Wash the plums before you dry them. \n

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Cut plums down the middle to remove the pit.\n

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Cut plums in half again in order to fit into dehydrator. Continue to cut into size you prefer.\n

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The main thing to remember is to try to get them about the same thickness so they will all be dry about the same time.\n

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Set dehydrator to 135 degrees and place each tray of plums into the dehydrator as soon as they are ready. \n

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Let plums dry until they are fully dry but still pliable. Depending on the size it can take about 6 hours on average. Really depends on the size you cut them into.\n

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Before removing make sure they do not have any moisture pockets for proper storage.\n

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If placing in oven use 180 degrees Fahrenheit for 8 hours.\n

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Dried plums last longer if you allow for them to cool before placing them into storage containers.\n

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You can use a vacuumed sealed bag or jar for storage.\n

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