https://amandascookin.com/wprm_print/easy-plum-fruit-roll-ups

Easy Plum Fruit Roll-Ups

Servings: 8 -10

Ingredients

- 4 cups chopped plums pit plums then chop, leave skins on
- 2 tablespoons honey
- 1 tablespoons lemon juice
- ½ teaspoon cinnamon

Instructions

1. Place chopped plums on a baking sheet and bake at 350 degrees F for 20 minutes, or until plums are a bit soft.
2. Add cooked plums, honey, lemon juice, and cinnamon to a food processor or blender and puree until smooth. Taste and add more honey as needed to suit your liking.
3. Pour into a pan lined with parchment paper then spread out 1/8 to 1/4 inch thick.
4. Dehydrate in oven at 140 to 170 degrees F (or as low as oven will go) for 6 to 8 hours, or until middle is no longer sticky.
5. Allow to cool, then use clean scissors to cut the leather into strips (parchment paper still on).
6. Roll leather so that the parchment paper is on the outside, trimming the rough edges if you feel like it.
7. Store in an airtight container in the fridge for 1 to 2 weeks.

Author: Sarah Bond

Prep Time 35 minutes
Cook Time 6 hours
Total Time 6 hours 35 minutes