

APPLE CHIPS

INGREDIENTS

2 APPLES

1 TBSP. GRANULATED SUGAR

1 TSP. GROUND CINNAMON

DIRECTIONS

1. PREHEAT OVEN TO 200°F. LINE TWO SHEET PANS WITH PARCHMENT PAPER.
2. THINLY SLICE THE APPLES WITH A MANDOLINE. LAY THE SLICES SIDE-BY-SIDE IN AN EVEN LAYER ON THE MAT OR PARCHMENT PAPER. DO NOT OVERLAP.
3. IN A SMALL BOWL, MIX TOGETHER THE SUGAR AND CINNAMON. SPRINKLE EVENLY ALL OVER THE APPLE SLICES.
4. BAKE APPLES FOR ABOUT 2 HOURS UNTIL THEY ARE NO LONGER GUMMY AND ARE DRY TO THE TOUCH. THE APPLE SLICES WILL GET CRISPY AS THEY COOL. ENJOY SOON AFTER BAKING.

