



baked apple chips



2 large apples | cinnamon sugar

1. Rinse apples and cut into thin slices. Cut out the core with a cookie cutter. The thinner you cut the apple slices the crunchier they will be.
2. Arrange apple slices in a single layer on parchment lined baking sheets. Sprinkle lightly with cinnamon sugar.
3. Bake in a 200° F oven for about 2 hours, or until apple slices are dry and crisp. Flip apple slices over after the first hour.
4. Remove from the oven and cool. Store in an airtight container for up to 3 days.



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