

APPLE CHIPS

Yield: 3 cups | Preparation: 20 minutes | Total: 2 hours 30 minutes

Difficulty: Easy



INGREDIENTS

- 3 large sweet crisp apples (e.g., Honeycrisp, Fuji, Jazz or Pink Lady)
- $\frac{3}{4}$ teaspoon ground cinnamon

INSTRUCTIONS

1. Preheat oven to 200 F. Place racks in the upper and lower thirds of the oven. Line baking sheet with parchment paper.
2. Wash and core apples. Slice apples horizontally into $\frac{1}{8}$ inch thick rounds.
3. Place apples in a single layer on baking sheet. Sprinkle with cinnamon.
4. Bake for 1 hour with baking sheets on top and/or bottom racks. Switch pans position and then bake for another 1–1 $\frac{1}{2}$ hours.
5. To test for doneness, remove one apple slice and allow to sit on counter for 2–3 minutes to check for desired crispness.
6. Turn off oven and allow apples to cool in the oven for 1 hour.

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