

Apple Chips

Make a bunch...these super simple tasty snacks go fast!

- Fresh crisp apples (such as Fuji, gala, etc.), washed

Thinly slice apples with a mandolin 1/8 to 1/16-inch thick. There is no need to peel or core the apples; the seeds will fall out as you slice and the peel makes for a pretty "chip".

Place apple slices in a single layer on a parchment paper-lined baking sheet. Place in a 200-degree oven for 1 ½ to 2 hours. Halfway through the baking time carefully pull the drying apple slices off the parchment paper and flip over (this will keep them from sticking at the end), return to oven and finish baking until lightly golden.

Remove from oven and let cool on a wire cooling rack. The apples will finish crisping as they cool.

Store in an airtight container.

Note: If desired, you can sprinkle lightly with cinnamon and sugar before baking. Some varieties as well as the weather (humidity), will affect the crispness of the apple chips...they are still tasty even if a little soft.