

## Baked Cinnamon Apple Chips

### Ingredients:

- 1-2 large apples (crisp, firm fleshed apples work well, such as Honey Crisp, Cameo, or Sun Crisp).
- Ground Cinnamon
- Granulated Sugar (optional)



### Directions:

Preheat oven to 225°F.

Line 2 large baking sheets with parchment paper.

Cut apples in half. It is not necessary to core the apples; any seeds can be removed with a paring knife.

Slice apples thinly with a sharp knife or mandolin slicer (preferred). Note: on a mandolin slicer 1/16" slices give an optimally thin slice for crisping.

Space apple slices evenly on the baking sheets. Lightly sprinkle with cinnamon. Note: using a mix of cinnamon and granulated sugar in a shaker jar allows for even coverage.

Bake for 1 hour. Flip apple slices and continue to bake for an additional hour. Check for crispness and browning of apple slices, more time may be necessary.

Turn the oven off and let apple slices remain in the oven for another hour to continue to crisp. Remove baking sheet and let cool.

