

BAKED CINNAMON APPLE CHIPS



PREP TIME: 15 MIN. COOK TIME: 60 TO 75 MIN.

TOTAL TIME: ABOUT 1.5 HOURS



INGREDIENTS

2 Bushel & Basket Honeycrisp apples,
washed, stem removed
Ground cinnamon

METHOD

1. Preheat oven to 225°F; line two or three large baking sheets with parchment paper.
2. Thinly slice apples into rounds (for best results, use a mandoline-style slicer to achieve paper-thin slices). Arrange slices in a single layer on prepared trays; the apples will shrink a lot during baking so they can be very close together. Lightly sprinkle cinnamon on each slice.
3. Bake apples until they are shrunken, shriveled, and dry, 60 to 75 minutes depending on thickness (thicker slices will require more time and may turn brown). Remove baking sheets from oven and let apples cool completely. Store in airtight container.



SERVES
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