





Cleveland Department of Public Health

Let cool completely. Store in a closed container for up curling up.

Enjoy as is, or chop up as a topping for yogurt,

- Bake for 45 minutes to 1 hour, or until apple edges are speets. Sprinkle with cinnamon.
  - rsy apple slices in a single layer on greased baking
  - Using a cookie cutter or knite, cut out apple cores. inch slices, sideways through the core.
  - Using a mandolin or sharp knife, slice apples into 1/8
    - wash and dry apples.
    - Preheat oven to 225°F. Grease 1-2 baking sheets. 1

## **DIrections**:

- 72 tsp ground cinnamon
  - 2-3 apples

Time: 1-11/2 hours

**Serves**: 2-3

<u>Ingredients</u>:

# Baked Apple Chips

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