



Enjoy as is, or chop up as a topping for yogurt,
 granola or salads!

1. Preheat oven to 225°F. Grease 1-2 baking sheets.
2. Wash and dry apples.
3. Using a mandolin or sharp knife, slice apples into 1/8 inch slices, sideways through the core.
4. Using a cookie cutter or knife, cut out apple cores.
5. Lay apple slices in a single layer on greased baking sheets. Sprinkle with cinnamon.
6. Bake for 45 minutes to 1 hour, or until apple edges are curling up.
7. Let cool completely. Store in a closed container for up to 1 week.

Directions:

◇ 1/2 tsp ground cinnamon

◇ 2-3 apples

Serves: 2-3

Ingredients:

Time: 1-1 1/2 hours

Baked Apple Chips



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