

How To Make Apple Chips

You only need three ingredients: apples, cinnamon, and sugar.



Set the oven to 200 degrees. I've tried it at 170 (the lowest my oven will go) and it took way too long. I tried it at 225 and while crunchy, they still weren't right. For my oven, 200 is perfect.

Stir some cinnamon and sugar in a small dish for sprinkling on the apples. I stir a little of each. You can use just cinnamon if you'd like. If you're looking for just apple flavor, you can even skip this step altogether.



Now it's time to peel your apples. It's okay to leave the peel on but I found the crunch is less and I definitely want crunch. Slice them as thin as you can by using a sharp knife or mandolin slicer. A fancy spiralizer with the slicing attachment will work as well.



Place the apples on a parchment paper lined baking sheet and sprinkle the cinnamon/sugar mixture on top and bake for 1.5 hours. I get roughly one apple per baking sheet.



Remove from oven, turn over and sprinkle cinnamon/sugar mixture on this side and bake for a one more hour. Because I want a good crunch, I turn the oven off and let them sit in there for another hour or so.



