



Apple Chips



Ingredients

2	Apples, any variety
1 tsp	Sugar
1/2 tsp	Cinnamon

Supplies & Equipment

- Knife
- Cutting board
- Small mixing bowl
- Mixing spoon
- Measuring spoons
- Baking sheet
- Oven mitts

Directions

1. Preheat the oven to 225°F.
2. Core the apples and cut apples into thin slices. The thinner the apples, the crispier they will get!
3. Place apple slices in a small mixing bowl and toss with sugar and cinnamon. Mix until the apples are evenly coated.
4. Arrange apple slices on a baking sheet so that none are overlapping.
5. Bake for 45 minutes, remove from the oven, flip slices over, and return to oven for an additional 15 minutes, or until the edges begin to brown and curl.
6. Allow the apple chips to cool for 10-15 minutes. Chips will crisp up as they cool. Enjoy!

*Recipe from Allrecipes.com