

Apple Chips



Ingredients

Apples! Preferably Organic ones that are meant for cooking or baking

1 tbsp. granulated sugar with one pinch of cinnamon mixed in per apple (if desired)

1 tbsp. lemon juice per apple in 1 cup water per apple

Special Equipment

Silicone baking mat

Mandolin

Procedure

1. Wash apple well, and remove the sticker and stem.
2. Preheat oven to the lowest temperature. If your oven has convection, turn that on.
3. If you have a silicone baking mat, use that, if not some parchment paper will suffice.
4. Thinly slice your apples. Apples should be about 1/16" of inch thin. If you use the mandolin, make you stay safe and use the hand guard or a cutting glove. If you don't have a mandolin, use a very sharp chef's knife and get it as thin as you can.
5. Immediately place the apples into the lemon water and let soak for 5 minutes.
6. After 5 minutes lay apples out on the lined sheet pan so they don't touch or overlap. Pick out any seeds that didn't fall out. Pat dry with a paper towel.
7. Sprinkle tops of apples with sugar mix, reserving about 1/4 of the mix for the end.
8. Put in the oven, rotating the pan approximately every 10 minutes. If you have more than one pan, switch pans around. Do not try to flip over the apples, they may break.
9. Slowly dry out the apples pieces. The entire process will take approximately 1 hour, depending on your oven.
10. When the apples are dried completely (slightly rubbery feeling), remove from oven and sprinkle with the remaining sugar.
11. Place back in oven, turn oven off, and let apples cool. Store in an airtight container.

Yields approximately 25-30 thin slices per apple for a small apple