

# CINNAMON APPLE CHIPS



Prep time: 10 minutes  
Bake time: 2½ - 3½ hours  
Total time: 3-4 hours

**Makes 3 Cups**

---

## Ingredients:

- 2 lbs of **Red Delicious Apples**
- 1½ tsp **Cinnamon**

---

## Instructions:

1. **PREP:** Preheat oven to 200°F. Wash off your apples, cut them in half, and remove the core (this can be done easily with a melon baller or small ice cream scoop). Slice the halves into ¼ inch thick pieces, trying to make all of the slices approximately the same size for even cooking. Place the pieces into a large bowl and mix in the cinnamon, making sure that all of the slices are adequately coated.
2. **BAKE:** Place the apples onto a reusable silicone Airmat on top of a wire cooling rack, making sure that the slices are not overlapping, and that there's a small bit of space between each slice. Slide the chips into the oven on the middle rack, and bake for 1 hour, then rotate the pans in the oven. Check these apples after another 1 ½ hours by taking one chip out and letting it cool for 2-3 minutes at room temperature. Check this chip for doneness, if thoroughly dry and crispy, take out the rest of the apples. If it's still soft inside, leave the rest of the chips in longer, checking about every 15 minutes.
3. **STORE:** Once the apples are out of the oven, allow them to cool on the Airmat and cooling rack at room temperature for at least 30 minutes. After that, they can be transferred to an airtight container for storage, or enjoyed right away!

---

## Notes:

- **Taking a long time to bake?**- If you've had your apple chips in the oven for a long time and they're still not done, don't panic. The more apples you have in the oven, the longer it will take for all of them to dry out. Just keep the temperature at 200°F, rotate the pan one more time to prevent uneven cooking, and be patient.