

Baked Apple Chips



Recipe courtesy of Trisha Yearwood
Show: Trisha's Southern Kitchen Episode: Play Like a Girl



Level: Easy
Total: 3 hr (includes cooling time)
Active: 20 min
Yield: 4 to 6 servings (about 3 cups)

Ingredients:

- 4 Fuji apples (about 1 1/2 pounds)
- 1 tablespoon fresh lemon juice
- 2 tablespoons sugar
- 1 tablespoon ground cinnamon
- Kosher salt

Directions:

- 1 Preheat the oven to 200 degrees F. Line 4 baking sheets with parchment paper.
- 2 Use an apple corer to remove the seeds and cores of the apples. Trim a small sliver off the bottom of each apple to create a flat bottom, so that they can't roll.
- 3 Cut the apples into thin slices, about 1/8-inch thick. Place the apple slices in a large mixing bowl. Pour in the lemon juice and toss gently to combine.
- 4 Combine the sugar and cinnamon with a pinch of salt in a small mixing bowl. Sprinkle over the apples and toss gently to evenly coat all of the slices.
- 5 Spread the apples in an even layer over the prepared baking sheets, being sure that the slices don't touch.
- 6 Bake until the edges curl and the apples become crispy, about 2 hours. Lift the chips off the parchment with an offset spatula and store in an airtight container.



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