Cinnamon Apple Chips

Prep timeCook timeTotal time15 mins2 hours 30 mins2 hours 45 mins

Author: Carrie's Experimental Kitchen

Recipe type: Dessert, Snack

Serves: Serves 4

Ingredients

• 4 Apples, coredand sliced 1/8" thick (I used McIntosh)

• 1-2 tsp. Ground Cinnamon

• 1-2 tsp. Granulated Sugar, if needed

Cooking Spray

Instructions

1. Preheat oven to 200 degrees fahrenheit.

2. Add the sliced apples to a large bowl; then coat the apples with the cinnamon and/or sugar.

3. Spray a baking sheet with cooking spray and line the apples flat on the pan. You may need to use two pans so that they are not overlapping.

4. Bake 2-3 hours until the chips are dry yet still soft. Allow to cool completely before placing them in an air tight container for up to 4 days (if they last that long!).

Nutrition Information

Calories: 88 Fat: 0g Carbohydrates: 23.9g Sugar: 18.4g Fiber: 5.4g Protein: 0g

Recipe by Carrie's Experimental Kitchen at http://www.carriesexperimentalkitchen.com/cinnamon-apple-chips/