APPLE CHIPS

Yield: 4 servings | Prep Time: 15 min | Cook Time: 2 hrs 30 min





Ingredients

- 4 Apples, cored and sliced 1/8" thick
- 2 tsp. Ground cinnamon
- 1 tsp. Granulated sugar
- Cooking spray

Preheat oven to 200 degrees Fahrenheit. Add the sliced apples to a large bowl; then coat the apples with the cinnamon and/or sugar.

Grease baking sheet. Then, cook apples for 2 hrs and 30 minutes or until crisp.

Making the most of your produce

Apples should be stored in the refrigerator, away from strong-odored produce. Refrigerated apples will stay good for up to 3 weeks.

Leftover apples can be stewed or made into applesauce, used in coleslaw or salads, or added to your favorite hot or cold cereal bowls or baked dishes.

