

Crispy Apple Chips

Ingredients

- 1-2 medium apples
- 1 teaspoon sugar
- 1 teaspoon cinnamon
- 2 tablespoons infused olive oil or melted coconut oil

Instructions

- Preheat oven to 225 degrees F.
- Get out a baking pan and line with parchment paper.
- Slice the apples using a mandolin slicer or by hand, slicing thinly.
- Put the sliced apples in a bowl, add the olive oil, cinnamon and sugar.
- Mix well, being sure to pull apart the apple slices to ensure full coverage of the oil, sugar and cinnamon.
- Place the apples in a single layer on the baking pan and place in the oven for 1 hour.
- After 1 hour, flip the apples over and place back in the oven for 45 - 60 minutes.
- When done, apples will be a little rubbery to the touch but will crisp up as they cool.

Prep Time: 5 minutes

Cook Time: 2 hours

Notes