

Baked Cinnamon Apple Chips

2-3 medium apples (I'm sure any kind would work fine)

2 teaspoons sugar

1/2 teaspoon ground cinnamon

Preheat oven to 200. Using a sharp knife, cut apples horizontally into thin slices, removing seeds as you go. I found it easiest to cut a very small piece off the side of the apple so it could lay down flat and not roll as I cut. After the apples have been cut, place them on a parchment lined baking sheet, trying not to overlap (a small amount of overlap is fine, since they will shrink as they bake). Mix together sugar and cinnamon in a small bowl and sprinkle over apples, more or less to taste. You can vary the sweetness depending on how sweet your apples are, and your personal preference. Bake for one hour, then remove from oven and turn apple chips. Continue baking, checking every 15 minutes, until apples are lightly browned (mine took about 1 hour and 20 minutes). Don't be concerned if they're not super crispy immediately when you pull them out; they will get crispier as they cool. Enjoy immediately after cooling, or store in an airtight container.