Dried Apple Chips



Ingredients:

- 4 Granny Smith apples, cored and sliced into thin slices
- 2 lemons, juiced
- Cinnamon, for topping

Directions:

- 1. Preheat oven to 200 F.
- 2. Line two baking sheets with parchment paper.
- 3. Dip both sides of each slice in lemon juice and place on baking sheet.
- 4. Sprinkle tops with cinnamon.
- 5. Bake until apples are crunchy, turning every hour.
- 6. Bake for 3-4 hours, depending on thickness of apples, and desired texture.

Makes 4 servings.



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