

# Apple Chips

Bake thinly sliced apples for a delicious fall snack!



## Ingredients:



2 Gala apples



2 tsp sugar

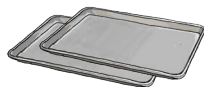


½ tsp cinnamon



pinch salt

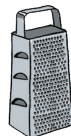
## Tools:



2 baking sheets



parchment paper



box grater



cutting board



medium bowl



measuring spoons

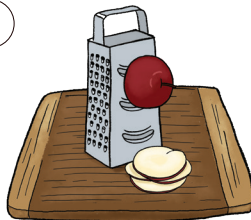


wooden spoon

## Steps:

Before you begin: Preheat oven to 250°F. Line 2 baking sheets with parchment paper.

1



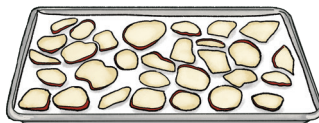
Carefully slice apples with a box grater, using the side with the long, wide slits.

2



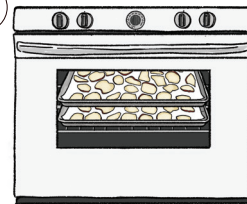
Add apples, sugar, cinnamon, and salt to medium bowl. Stir well.

3



Add sliced apples to parchment-lined baking sheets in a single layer. Do not overlap.

4



Bake until dry and golden brown, about 1 ½ hours. Rotate pans halfway through. Cool 5 min – chips will crisp as they cool. TASTE & SHARE!