



ANA's Kitchen Corner

Baked Apple Chips

Baked apple chips are a sweet, healthful treat and are also a great idea if you have extra apples to use up. They take a long time to bake, but are worth the wait!

Heat-resistant apples, such as Golden Delicious, Honeycrisp and other baking apples, are ideal to use.

Ingredients:

Several apples

Pumpkin pie spice to sprinkle

Sugar to sprinkle (optional)

Directions:

Set oven to 200°F.

Wash and rinse the apples.

Cut apples in as thin as slices as possible. Use a mandolin if you have one handy.

Line a baking sheet with parchment paper and place the apples on the baking sheet, making sure edges do not overlap.

Sprinkle the apples with pumpkin pie spice to your liking. Sprinkle the apples with sugar if you'd like them extra sweet.

Place apples in the oven and back for approximately 1.5 hours, once the edges of the fruit start to curl slightly.

Remove from the oven, and turn each chip. Place the apples in the oven and bake for another 1.5 hours.

Remove from oven and cool completely.

Know How to Stew:

Stewed apples are versatile and can be used in an array of cooking and baking recipes. Adding to the versatility of stewed apples, they can stay fresh this way inside your refrigerator for up to a week and can be paired with several different dishes throughout the week, or enjoyed alone.

Try this easy 2-step process:

1. In a large skillet, melt 1 tablespoon butter over medium-high. Add sliced apples and pinch of salt.
2. Cook, stirring occasionally, until apples are light gold, 4 to 5 minutes.

Recipe & tip from: <https://appleforthat.stemilt.com/>