Cinnamon Apple Chips



Never overpay for dried fruit at the grocery store again. With your NESCO Dehydrator, you can make Cinnamon Apple Chips right at home. This snack is crunchy, tart, and packed with healthy antioxidants. Feel free to swap out granny smith apples for your favorite apple variety. Tip: if you don’t have an apple corer handy, cut fruit thinly crosswise and then cut out the middle of each slice.

Your Key Ingredient:

NESCO Dehydrator

Grocery Ingredients:

1 bag granny smith apples
1 bottle McCormick® cinnamon sugar

Instructions:

1. Peel, core, and slice apples 1/4 inch thick.
2. Place slices on a sheet of wax paper and sprinkle with cinnamon sugar lightly over the apple slices. If you don’t have cinnamon sugar, whisk together 1/2 cup granulated sugar and 2 Tbsps cinnamon.
3. Spread the slices on your **NESCO® Dehydrator.**
4. Set the temperature to 135ºF. Allow 4-10 hours to dry.

