

Simple Apple Chips



Get snackin' with these delicious Simple Apple Chips. Naturally flavored and sprinkled with just a touch of cinnamon sugar, this healthy recipe will satisfy your afternoon sweet tooth. We know store-bought dried fruit can be expensive. The NESCO Dehydrator bakes chips in large batches, so you can enjoy all of the savings without sacrificing any of the flavor.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

1 bag granny smith or other firm apples, cored and peeled

Cinnamon sugar

Instructions:

1. Slice apples 1/4 inches thick. Place slices on a sheet of wax paper and sprinkle with cinnamon sugar lightly over the apple slices.
2. Spread the slices on your **NESCO® Dehydrator** trays.
3. Set the temperature to 135 degrees Fahrenheit. Allow 4-10 hours to dry.