

Special Apple Snacks



Not sure what to do with the entire bushel of apples you picked from the orchard? Put your NESCO Dehydrator to work and enjoy the fruits of your labor all winter long with these Special Apple Snacks. Crispy, delicate, and packed with fall flavor, you'll want to grab more than just a handful of this healthy snack. Special Apple Snacks also make great additions to baked goods, trail mix, yogurt, and more.

Your Key Ingredients:

[NESCO Dehydrator](#)

[NESCO Clean-A-Screen](#)

Grocery Ingredients:

4 apples
1/4 cup pineapple juice
1 Tbsp sugar
1 tsp ground cinnamon

Instructions:

1. Peel apples. Cut into 1/4" thick rings or slices.
2. Dip slices in pineapple juice for 1 minute. Place dipped apples on a mesh-lined **NESCO Clean-A-Screen®** positioned on a **NESCO® Dehydrator** tray.
3. Mix together sugar and cinnamon, and sprinkle on top of apples. Dry for 6 to 10 hours at 135°F until crisp.
4. Cool and store in an airtight container.