

# Snack: Baked Apple Cinnamon Spice Chips

Love chips but want a healthier but as tasty of a snack? Try these baked apple cinnamon spice chips that will definitely spice up your life as well!



## INGREDIENTS

2 large red apples  
2 tsp. of cinnamon  
1/2 tsp. of nutmeg

Optional: 1 tsp. granulated sugar

## CHEF'S TOP TIP

TRY USING A COOKIE CUTTER TO CUT OUT THE SEEDS FROM THE APPLES, IF YOU FIND THAT USING A KNIFE IS TOO MUCH OF A CHALLENGE!

1. Preheat the oven to 200 F. Cover baking sheet with parchment paper and set aside.
2. With a mandolin or a knife, thinly slice the apples crosswise about 1/8-inch thick. Again, with the knife, cut out the seeds.
3. In a shallow dish, combine sugar, cinnamon, nutmeg. Add the apples and toss in the spice mixture until thoroughly coated.
4. Arrange the apple slices in a single layer on the prepared baking sheet. Bake for 1 & 1/2 – 2 hours, or until the apples are dry and crispy. Remove from oven and let cool. Enjoy immediately or store in an airtight container, being able to last for about 2-3 days.