

# Banana Chips

Make crispy homemade banana chips in the oven! Easy, healthy snack recipe with just bananas and lemon juice. Perfect for kids and meal prep.

15 min

PREP

1h

COOK

1h 15min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 3 banana
- 1 tsp ginger powder
- 1 tbsp fresh lemon juice

## Instructions

- 1 Prepare the bananas**

Preheat oven to 200°F (93°C). Line two large baking sheets with parchment paper.
- 2** Peel the 3 bananas and slice them into uniform 1/8-inch thick rounds using a sharp knife.
- 3** Fill a medium bowl with 2 cups water and add 1 tablespoon lemon juice. Submerge banana slices in the lemon water for 5 minutes to prevent browning.
- 4 Arrange and bake**

Drain banana slices thoroughly and pat dry with paper towels. Arrange slices in a single layer on the prepared baking sheets, ensuring they don't overlap or touch.
- 5** Sprinkle 1 teaspoon salt evenly over the banana slices if desired for a savory flavor.
- 6** Bake for 1 hour, then carefully flip each slice using a thin spatula. Continue baking for 30-60 minutes more until the chips are golden brown and feel crispy to the touch.
- 7** Transfer chips to a wire cooling rack and let cool completely for 15 minutes until they become completely crisp throughout.

## Tips

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Select bananas that are ripe but still firm with bright yellow skin and minimal brown spots for the best texture and flavor balance.

Slice bananas to uniform 1/8-inch thickness using a sharp knife or mandoline slicer to ensure even cooking and consistent crispiness.

Soak sliced bananas in lemon water for 5 minutes to prevent browning and add subtle tartness that balances the concentrated sweetness.

Arrange banana slices in a single layer without overlapping on parchment-lined baking sheets to promote even air circulation and prevent sticking.

Check banana chips every 30 minutes during baking and rotate the pan for uniform browning, especially in ovens with hot spots.

Test doneness by breaking a chip – it should snap cleanly and feel completely dry with no soft or chewy center remaining.

Cool banana chips completely on wire racks before storing to prevent condensation that can make them soggy.

Store finished chips in airtight containers with a small piece of parchment paper to absorb any residual moisture and maintain crispiness.