

Elma Cipsi

Crispy homemade baked apple chips made with just 2 ingredients. A healthy snack that's naturally sweet, gluten-free, and perfect for kids.

15	70	85	4	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

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Malzemeler

- 2 apple
- 2 tsp cinnamon

Yapılış

- Prepare the Oven and Pan**

Preheat your oven to 95°C (200°F). Line a large baking sheet with parchment paper.
- Prepare the Apples**

Wash and dry the 2 apples thoroughly. Using a mandoline or sharp knife, slice apples into 3mm (1/8-inch) thick rounds.
- Remove any seeds and core pieces from the apple slices using a small knife or apple corer.**
- Sprinkle the 2 teaspoons of cinnamon evenly over both sides of the apple slices, coating them lightly.**
- Arrange for Baking**

Arrange apple slices in a single layer on the prepared baking sheet, ensuring they don't overlap or touch each other.
- Bake the Apple Chips**

Bake for 60-90 minutes, flipping the slices once halfway through, until they are dry and crispy to the touch.
- Cool and Serve**

Remove from oven and transfer to a wire cooling rack. Let cool for 10 minutes until completely crispy before serving or storing in an airtight container.

İpuçları

- Use a mandoline slicer or sharp knife to ensure uniform thickness - aim for 1/8 inch thick slices for optimal crispiness.
- Pat apple slices dry with paper towels after cutting to remove excess moisture, which helps achieve better crispiness.
- Don't overcrowd the baking sheet - apple slices should be in a single layer with space between each piece for proper air circulation.
- Flip the apple slices halfway through baking to ensure even browning and prevent sticking to the parchment paper.

Test for doneness by allowing a chip to cool completely - it should be crispy and snap when bent, not bend flexibly.

If your chips aren't crispy enough after the initial baking time, continue baking in 10-minute intervals until desired crispiness is achieved.

Store completely cooled chips in an airtight container with a piece of parchment paper between layers to prevent sticking.

For extra flavor, lightly brush apple slices with lemon juice before adding cinnamon to prevent browning and add brightness.