

Apple Chips

Learn how to make crispy baked apple chips at home with just apples and cinnamon. A healthy snack that's naturally sweet and perfect for any time.

15 min

PREP

1h 10min

COOK

1h 25min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Apple Chips

Ingredients

- 2 apple
- 2 tsp cinnamon

Instructions

- 1 Prepare for baking**
Preheat oven to 200°F (95°C). Line two large baking sheets with parchment paper.
- 2** Wash and core 2 large apples, leaving the skin on. Use a mandoline or sharp knife to slice into uniform 1/8-inch thick rounds.
- 3** Brush each apple slice immediately with fresh lemon juice using a pastry brush to prevent browning.
- 4** Arrange apple slices in a single layer on the prepared baking sheets, ensuring none overlap. Sprinkle lightly with 2 teaspoons ground cinnamon if desired.
- 5 Bake the chips**
Bake for 45 minutes until the edges begin to curl slightly.
- 6** Flip each apple slice over and rotate the baking sheets between oven racks. Continue baking for 30-45 minutes until chips are golden brown and feel dry to the touch with no soft spots remaining.
- 7 Cool and store**
Transfer chips to wire cooling racks and let cool completely for 10 minutes until they become crispy and snap easily when bent.
- 8** Store cooled chips in an airtight container at room temperature for up to 3 weeks.

Tips

Choose firm apple varieties like Granny Smith, Honeycrisp, or Fuji for the best texture and flavor balance. These varieties hold their shape during baking and develop excellent crispiness.

Slice apples uniformly at 1/8-inch thickness using a mandoline slicer or sharp knife. Consistent thickness ensures even cooking and prevents some chips from burning while others remain chewy.

Brush apple slices with fresh lemon juice immediately after cutting to prevent browning and add a bright flavor note that complements the concentrated sweetness.

Arrange apple slices in a single layer without overlapping on parchment-lined baking sheets. Overlapping slices will steam rather than crisp, resulting in chewy spots.

Test for doneness by removing one chip and letting it cool for a few minutes. Properly done chips should be crispy throughout with no soft or bendable spots.

Cool chips completely on wire racks before storing to prevent condensation from making them soggy. Any residual heat will create moisture in storage containers.

Store finished chips in airtight containers with a piece of parchment paper between layers to prevent sticking and maintain maximum crispiness for up to 3 weeks.