

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 min

HAZIRLIK

1h 10min

PIRME

1h 25min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Elma Cipsi

Malzemeler

- 2 apple
- 2 tsp cinnamon

Yapılış

1 Prepare the Oven and Pan

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

2 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.

3 Remove any seeds and core pieces from the apple slices using a small knife or apple corer.

4 Sprinkle the 2 teaspoons of cinnamon evenly over both sides of the apple slices, coating them lightly.

5 Arrange for Baking

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

6 Bake the Apple Chips

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

7 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.