

Apple Chips

a recipe from www.maureenabood.com

Addictive...that's the best word to describe these chips, so make lots of them. Their flavor intensifies as they lose their moisture over the three hours they're in the oven. Use any variety of apples, but larger apples work best since the slices shrink. Dipping the apple slices in lemon juice helps keep them from browning. The chips are just as good without the cinnamon sugar, or try just the cinnamon.

2 large apples
Juice of 1 lemon
2 teaspoons cinnamon, optional
2 tablespoons granulated sugar, optional

Line 2-4 baking sheets with parchment paper. Heat the oven to 200°F.

Squeeze the lemon into a small bowl and dilute with a teaspoon or so of water. Slice the apples very thinly using a mandoline (about .75 mm); discard any seeds. Dip the slices in the lemon juice and place on the parchment in a single layer, giving them a quick wipe with a paper towel to soak up the dampness. Combine the cinnamon and sugar in a small bowl if using. Sprinkle the mixture over the apples (just one side).

Bake for one hour, rotating the pans to different racks halfway through if baking more than one at a time. Flip the apples over and bake for 90 minutes. Turn off the oven and let the apples rest there for another hour. Remove from the oven and serve; store immediately in an airtight container.