

Apple Cinnamon Chips

3 ingredients · 1 hour · 4 servings



Directions

1. Preheat oven to 230°F (110°C). Use a sharp knife to thinly slice apples into even chip-like pieces. Place sliced apples in a mixing bowl. Add cinnamon and toss well.
2. Line a large baking sheet with foil and grease lightly with coconut oil. Spread apple chips evenly across the baking sheet making sure not to overlap (you might need to bake in batches if your sheet isn't big enough). Place in oven and bake for 1 hour, turning at the 30 minute mark. Remove from oven and let cool completely. Store your apple chips in an airtight container. Enjoy!

Ingredients

- 4 Apple
- 2 **tsps** Cinnamon
- 1 **1/2 tsps** Coconut Oil

Notes

Keep Them Crispy

If chips get soggy over time, throw in the oven at 350 for 5 to 8 minutes to crisp them back up.