

Apple Chips with Crunchy Lemon Sugar

Preparation: 15 minutes

Cooking time: 4 hours 30 minutes

Servings: 30 chips

INGREDIENTS:

2 apples

60 ml (¼ cup) granulated sugar

Lemon

DIRECTIONS:

- 1. Preheat** oven to 87°C (170°F).
- 2. Wash apples**, then remove core and stem.
- 3. With a sharp knife** or mandolin, cut apple into thin slices, around 3 mm (1/10 in) thick.
- 4. Place apple** slices on a cooking sheet lined with parchment paper.
- 5. Bake** in oven 4 hours, turning halfway through.
- 6. Optional:** Once apples are cooked, dip them in lemony sugar then shake off to remove excess.
- 7. Lemon garnish (optional):** Spread sugar in a flat plate. Wash lemon very well, and with a citrus zester, peel off 15 ml (1 tbsp) lemon zest. Combine sugar and zest with a spoon, crushing together if needed.

Note: If the sugar does not adhere well to apple slices, just brush them lightly with a fine layer of lemon juice ahead of sugaring. These apple chips will keep for a few days in a sealed container at room temperature.