



Ingredients/Tools

Your favorite apple variety - we love to used Honeycrisp & PinkLady for apple chips!

Kitchen tools:
Mandolin (works best) or knife

AIR FRYER APPLE CHIPS

Instructions

1. Using a mandolin (or knife), cut your apples into very thin slices.
2. Drizzle slices in lemon juice and sprinkle with cinnamon.
3. Place single layer of slices in air fryer at 200 degrees for 15 minutes, then flip over and "fry" for another 15 minutes.
4. Remove, cool and enjoy!

NOTE: Air fryers may vary on how fast they work, so keep an eye on your slices. Low temp for longer time is KEY.