

## Oven Baked Dried Apples

### Ingredients:

- Apples
- Lemon juice (optional)
- Cinnamon (optional)

### Instructions:

1. Line a tray with baking paper or a non-stick mat.
2. Peel and core the apples and cut them into thin slices.
3. Dip each apple slice into some lemon juice, (this stops them from going brown), but you can skip this step if you like, they will still taste the same.
4. Arrange the sliced apple on a tray in a single layer.
5. Sprinkle the apples with some cinnamon if you like.
6. Put them in the oven at the lowest temperature possible, (around 90 C is optimal), or you can alternate having the oven on low and then turning it off for 30 minutes, then back on again.
7. Check on the apples every hour or so and turn them at least once during baking/drying.
8. The time it takes to dry them will depend on how thick the slices are, how warm your oven is, and how dried you like them. Expect them to take around 6 hours.



**Enjoy!**

