

# Harvest Festival

## Apple Chips

### INGREDIENTS:

2 apples, thinly sliced

2 tsp. granulated  
sugar

1/2 tsp. cinnamon

### DIRECTIONS:

#### FOR OVEN

1. Preheat oven to 200°. In a large bowl, toss apples with sugar and cinnamon.
2. Place a metal rack inside a rimmed baking sheet. Lay apples slices on top of rack, spacing them so that no apples overlap.
3. Bake for 2 to 3 hours, flipping apples halfway through, until apples dried out but still pliable. ⚠️Apples will continue to crisp while cooling.⚠️

#### FOR AIR FRYER

1. In a large bowl toss apples with cinnamon and sugar.
2. Working in batches, place apples in a single layer in basket of air fryer ⚠️some overlap is okay⚠️.
3. Bake at 350° for about 12 minutes, flipping every 4 minutes.



#### Beaches Parks and Recreation Division

San Clemente Community Center - 100 N Calle Seville - (949)361-8264

San Clemente Aquatic Center - 987 Avenida Vista Hermosa - (949)429 -8797

Ole Hanson Beach Club - 105 Avenida Pico - (949)431-2959

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