

# air fryer apple chips

**MAKES 2 servings**

RECIPE ADAPTED FROM: [Recipes From a Pantry](#)

PREP TIME: 10 minutes

COOK TIME: 20 minutes

---

1 apple

¼ tsp ground cinnamon

---



PREHEAT air fryer to 350°F.

SLICE the apple into thin pieces using either a mandolin or a sharp knife.

ADD apple slices to a bowl and combine with cinnamon.

TRANSFER half of the spiced apple slices to the air fryer basket, arranging in a single layer.

COOK for 8-10 minutes, turning and flattening them at least 2 times during the cooking process.

REMOVE the cooked apple chips, and then repeat the process with the rest of the apple slices.

---

## OVEN VERSION

PREHEAT oven to 225°F.

SLICE the apple into thin pieces using either a mandolin or a sharp knife.

ADD apple slices to a bowl and combine with cinnamon.

ARRANGE slices in a single layer on a metal baking sheet.

BAKE for 45-60 minutes, until the apple chips are dried and edges curl up.

TRANSFER onto a wire rack until fully cooled and crispy.