

Dried Apple Chews



Ingredients:

- 1 1/2 pounds of apples
- 1/2 cup lemon juice

Directions:

1. Preheat oven to 200F.
2. Combine four cups of water and lemon juice in a medium bowl.
3. Core apples and slice about 1/4 inch thick. Place apples in lemon water and soak for 10 minutes.
4. Place a cooling rack over a rimmed baking sheet and spray or brush with oil to prevent sticking,
5. Bake for three hours until almost dry. Leave apples on rack to finish drying overnight.
6. Place in an air tight container. The apples can last up to two weeks.

Makes 3 servings.



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