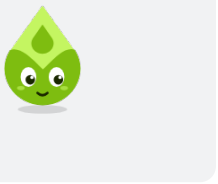
Snack, Indian

Crisp Chai Spiced Apple Chips

Thin apple rounds are dusted with a warming blend of chai spices, then baked low and slow until they turn crisp. A simple snack with cozy spice in every bite.

130 min	40	11 g	8 g
time	calories	carbs	sugars



Vegan | Gluten free | Dairy free | Nut free

Ingredients, 4 servings

- [ ] 2 med apple (sweet varieties like Fuji or Honeycrisp)
- [ ] 2 tsp ground cinnamon
- [ ] 1/2 tsp ground cardamom
- [ ] 1/2 tsp ground ginger
- [ ] 1/4 tsp ground cloves
- [ ] 1/4 tsp ground nutmeg

Method

- [ ] 1 Heat the oven to 200 degrees F and line two baking sheets with parchment paper.
- [ ] 2 Wash and core the apples, removing the seeds and stems, and leave the peel on if you like.
- [ ] 3 Slice the apples into very thin rounds about 1/8 inch thick, using a mandoline or a sharp knife, keeping the slices even for uniform baking.
- [ ] 4 Stir the ground cinnamon, ground cardamom, ground ginger, ground cloves, and ground nutmeg together in a small bowl to make the spice blend.
- [ ] 5 Arrange the apple slices in a single layer on the prepared baking sheets without overlapping, then sprinkle the spice blend evenly over the top.
- [ ] 6 Bake for about 2 hours, checking occasionally, until the chips are crisp but not burnt, remembering they will crisp up even more as they cool.

Nutrition Facts

Per serving

Calories	40
Total fat	0 g
Saturated fat	0 g
Sodium	0 mg
Total carbs	11 g
Fiber	2 g
Total sugars	8 g
Protein	0 g

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