Cinnamon apple chips: dry fully before packing

Slice and cooling checklist • Free, no signup or purchase.

Slice evenly

Wash 2 apples and remove the cores. With careful adult knife handling, cut thin even slices; a guarded slicer may help. Spread on lined trays without overlap and dust lightly with cinnamon.

Dry slowly

Bake at 225°F, turning partway through, until dry rather than leathery. Begin checking after 60 minutes; drying can take 2 hours or more depending on thickness. Cool a test slice to judge crispness.

Cool before packing

Cool completely before sealing. If moisture or condensation appears, do not claim room-temperature shelf stability. Use a small batch promptly and discard signs of spoilage; no shelf-life testing is implied.

Important

Use the serving-layout worksheet alongside your chosen published recipe. Check ingredients and allergens. Refrigerate perishable food promptly; for transport without refrigeration use an insulated bag and at least two cold sources. Follow the current food-safety source below. No shelf-life or health benefit is established.

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Batch date / time

Ingredient amounts or substitutions

Allergens to identify

Portions / container sizes

Refrigeration / transport plan

What to change next time

LAYOUT / SPACING PRACTICE