

Oven-Dried Apple Chips

By Anne Banas, [SmarterTravel](#)



Why It's Great for Travel: Lightweight, fat-free, and filled with concentrated flavor, apple chips just might be the most virtuous airplane snack. Plus, they are a cinch to make. There is very little prep work, and while the apples take several hours to dry, you can spend the time doing other important things such as packing for your trip. Even better, you can make them months in advance; just store them in an airtight container once they are completely dried.

Yield: 30 to 40 chips

4 apples, cored and sliced into ¼-inch-thick rings
2 tablespoons lemon juice

1. Preheat oven to 200°F.
2. Line two baking sheets with parchment paper.
3. Place apple slices in a bowl and sprinkle with lemon juice. Pat dry with a clean towel.
4. Arrange apple slices on baking sheet and bake in oven for about 3 hours, until apples are dry. Allow to cool.

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