

Apple Chips

About 5lbs of Apples yielded 4 medium trays, triple stacked with parchment between layers*

[Adventures in Freeze Drying for Beginners: Wax Paper? And Apple Chips](#)

Ingredients:

Several Apples of your choice...

I recommend:

Jonna Gold
Honeycrisp
Gala
Pizazz

Lemon Juice bath to stop apples from browning

Cinnamon if you want



Directions:

1. Clean your apples and then you can leave skin, or peel (An apple corer works great for this).
2. Core, and thinly slice apples (Apple corer/slicer works great for this) trying to keep apples the same thickness.
3. If you want to dip your apples in a lemon juice bath to keep from browning do this as you slice the apples.
4. Put parchment down on your tray, layer apples, sprinkle with cinnamon if you desire.
5. I did 3 single layer layers on my trays, putting parchment between each layer.
6. Pre-Freeze or add directly to machine and Freeze Dry
7. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: My cycle time in a medium freeze dryer with a premier pump was 24 hours.

Rehydration: Not intended



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www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray