



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Cinnamon and Sugar Apple Crisps

Preheat oven to 200°F

- 2 apples *I used Macintosh*
- 1 teaspoon cinnamon
- 2 tablespoons granulated sugar
- 4 cups water
- ½ cup lemon juice

Line two large baking sheets with parchment paper then set aside.

In a large bowl, combine water and lemon juice.

Wash and thinly slice the apples using a mandolin.

As you slice the apples, drop them into the bowl of lemon water to keep the slices from discolouring.

When you've finished slicing the apples, dry the slices with paper towel.

Spread the apple slices onto the baking sheets making 1 single layer.

Sprinkle with cinnamon and sugar.

Bake for 1 hour, turn the apples over and sprinkle the other side with the cinnamon and sugar mixture.

Bake for another 1 ½ hours.

Turn the oven off and keep the apples inside as the oven cools down for 1 hour.

THE LOVE: I tried keeping a few apple crisps *because that's all that was left* in an air-tight container to see if they'd stay crisp. They didn't. The apple slices were still tasty but a bit soft. Best to bake and serve.