

Apple Chips



These yummy cinnamon apple chips will disappear almost as quickly as you make them! They're perfect for healthy snacks and easy to take on the road. The secret is baking at a very low temperature for a long time, which dehydrates the apples.

By WALKERKR

Prep: 15 mins

Servings: 6

Cook: 45 mins

Total: 1 hr 30 mins

Additional: 30 mins



Ingredients

- 2 Golden Delicious apples, cored and thinly sliced
- 1 ½ teaspoons white sugar
- ½ teaspoon ground cinnamon



Directions

Preheat oven to 225 degrees F (110 degrees C).

Arrange apples slices on a metal baking sheet.

Mix sugar and cinnamon together in a bowl; sprinkle over apple slices.

Bake in the preheated until apples are dried and edges curl up, 45 minutes to 1 hour. Transfer apple chips, using a metal spatula, to a wire rack until cooled and crispy.



Nutrition Facts

Cookie Notes



Apple Ladybug Treats

Red apples are decorated to look like lady bugs. This is a quick and fun snack that kids will enjoy making and eating. For once kids can play with their food.

By Veronica Lopez Hurtado

Recipe Summary prep: 10 mins total: 10 mins Servings: 4

Ingredients

Original recipe yields 4 servings

Ingredient Checklist

- 2 red apples
- ¼ cup raisins
- 1 tablespoon peanut butter
- 8 thin pretzel sticks

Directions

Instructions Checklist

- Step 1

Slice apples in half from top to bottom and scoop out the cores using a knife or melon baller. If you have an apple corer, core them first, then slice. Place each apple half flat side down on a small plate.

- Step 2

Dab peanut butter on to the back of the 'lady bug', then stick raisins onto the dabs for spots. Use this method to make eyes too. Stick one end of each pretzel stick into a raisin, then press the other end into the apples to make antennae.

Nutrition Facts

Per Serving:

113 calories; 2.3 g total fat; 0 mg cholesterol; 189 mg sodium. 23.2 g carbohydrates; 2.1 g protein;



Peanut Butter Popcorn



Prep

10 m

Cook

5 m

Ready In

15 m

Recipe By: AmyMTeets

"If you love peanut butter and popcorn you'll love this! Definitely for the sweet tooth though!"

Ingredients

2 (3.5 ounce) packages microwave popcorn, popped
1/2 cup margarine
3/4 cup brown sugar
1/4 cup peanut butter
20 large marshmallows

Directions

- 1 Pour popcorn into a large bowl. In a glass or plastic bowl, combine the margarine, brown sugar, and marshmallows. Cook at 1 minute intervals in the microwave, stirring between each time, until the mixture is melted and smooth. Stir in the peanut butter until well blended. Pour the melted mixture over the popcorn, and stir quickly to coat the corn before it cools.

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Potato Chips

Make your own potato chips using your microwave. A tasty and easy alternative to store-bought potato chips (not to mention economical)! A mandoline would make slicing the potato into paper thin slices a breeze.

Recipe Summary

prep: 30 mins

cook: 5 mins

total: 35 mins

Servings: 4

Ingredients

Original recipe yields 4 servings

Ingredient Checklist

- 1 tablespoon vegetable oil
- 1 potato, sliced paper thin (peel optional)
- ½ teaspoon salt, or to taste

Directions

Instructions Checklist

- Step 1

Pour the vegetable oil into a plastic bag (a produce bag works well). Add the potato slices, and shake to coat.

- Step 2

Coat a large dinner plate lightly with oil or cooking spray. Arrange potato slices in a single layer on the dish.

- Step 3

Cook in the microwave for 3 to 5 minutes, or until lightly browned (if not browned, they will not become crisp). Times will vary depending on the power of your microwave. Remove chips from plate, and toss with salt (or other seasonings). Let cool. Repeat process with the remaining potato slices. You will not need to keep oiling the plate.

Partner Tip Reynolds® parchment can be used for easier cleanup/removal from the pan.