

Crispy Air Fryer Apple Chips

Description

Craving something sweet, crunchy, and totally guilt-free? These air fryer apple chips are just the thing. With only two apples and a sprinkle of cinnamon (plus a bit of sugar if you like), you can turn ordinary fruit into a crispy, addictive snack that's perfect for munching any time of day. Whether you're looking for a healthier alternative to potato chips or just need a quick snack fix, this simple recipe is here to satisfy.

As a kid, apples were always around—sliced in lunchboxes, dipped in peanut butter, or baked into pies. But it wasn't until I got my air fryer that I discovered a new way to enjoy them: as chips. Light, crispy, and laced with cinnamon, these apple chips instantly brought back memories of apple-picking in the fall. But unlike those sugary desserts of the past, these feel wholesome—just fruit, spice, and a little air fryer magic.

[Click here To View Full Recipe](#)

Ingredients You'll Need

- **2 large apples** (any variety—Honeycrisp, Fuji, or Granny Smith all work well)
- **1 teaspoon ground cinnamon**
- **1 tablespoon granulated sugar** (optional, for a touch of extra sweetness)

How to Make Air Fryer Apple Chips

1. Preheat the Air Fryer

Start by preheating your air fryer to **300°F (150°C)**. This low temperature helps gently dry out the apple slices and prevents burning.

2. Slice the Apples Thinly

Core the apples and slice them as thinly as possible—**about 1/8 inch thick** is ideal. A mandoline slicer makes this quick and precise, but a sharp knife will work too. Uniform thickness is key to even crisping.

3. Season with Cinnamon and Sugar

In a small bowl, combine the **ground cinnamon** and **sugar** (if using). Toss the apple slices in the mixture until each slice is lightly coated. This step adds that warm, spiced flavor that makes these chips irresistible.

4. Arrange in a Single Layer

Place the apple slices in a **single layer** in the air fryer basket. Avoid overlapping—if necessary, cook in batches for the best texture.

5. Air Fry Until Crisp

Air fry for **15–20 minutes**, flipping the slices halfway through. Keep an eye on them toward the end—thin slices can crisp up quickly. They should feel dry and firm with golden edges when done.

6. Cool and Enjoy

Let the apple chips **cool completely** before serving. They'll continue to crisp up as they cool. Store extras (if you have any!) in an airtight container for up to 3 days.

Tips for Perfect Apple Chips

- **Keep the peel on** for added texture and nutrients.
- **Mix apple varieties** for a more complex flavor.
- **Skip the sugar** if your apples are naturally sweet.
- If they're still soft after cooling, **pop them back in the air fryer for 2-3 minutes**.

These air fryer apple chips are proof that simple ingredients can make the best snacks. Try them once, and you'll be hooked!

Category

1. Air Fryer Recipes

Date Created

03/06/2025

Author

rauf