



## 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.

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### 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

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